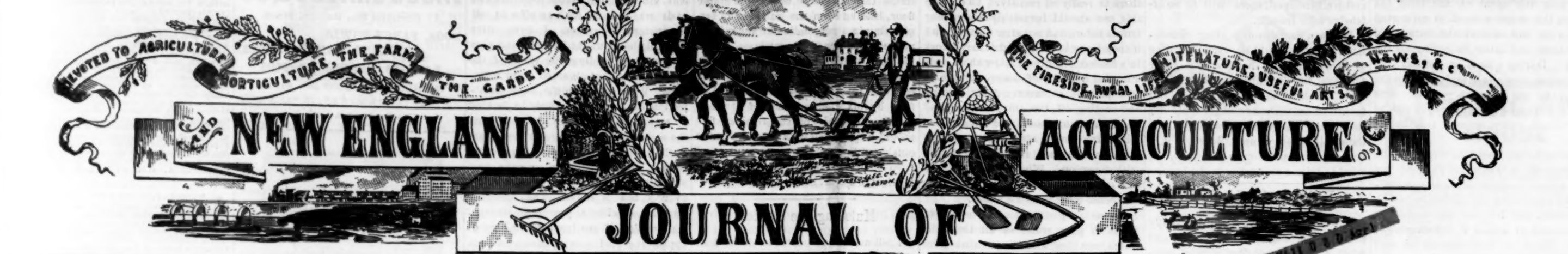


MASSACHUSETTS PLOUGHMAN



VOL. LVII. - NO. 48.

BOSTON, MASS., SATURDAY, AUGUST 27, 1898.

WHOLE NO. 2957

MASSACHUSETTS PLOUGHMAN
Official Organ of the N. E. Agricultural Society

LINUS DARLING,
PROPRIETOR.
ISSUED WEEKLY AT
10 AND 12 FEDERAL ST., BOSTON, MASS.

NEW YORK OFFICE,
205 TEMPLE COURT, NEW YORK CITY.

TERMS:
\$2.00 per annum, in advance. \$2.50 if not
paid in advance. Postage free. Single copies
5 cents.

Advertisements, except at the option of the
proprietor, are accepted at the following rates:

All persons sending contributions to THE
PLOUGHMAN for use in its columns must sign
their name, not necessarily for publication, but
as a guarantee of good faith, otherwise they will
be considered as anonymous. All matter
intended for publication should be written on
one side of paper, with ink, and upon but one side.

Correspondence from particular farmers, giving
the results of their experience, is solicited.
Letters should be signed with the writer's real
name, in full, which will be printed or not, as
the writer may wish.

THE PLOUGHMAN offers great advantages to ad-
vertisers. Its circulation is large and among the
most active and intelligent portion of the com-
munity.

Rates of Advertising:
12 1-2 cents per line for first insertion.
6 1-4 cents for each subsequent insertion.

AGRICULTURAL.

Now is the time when the wheel hoe
is getting in some of its best work
among the late cabages.

In September see that every colony of
bees has honey enough, say thirty
pounds. The rest of it can be taken
away.

Cows which show any difficulty in
drying off before calving can be hurried
off by giving two or three small doses
of camphor, about 30 grains in each
dose.

To cure field beans pile them on rails
laid on the ground, or stack them around
a stake and cover with hay caps. The
piles must not be too large, and must be
loose enough to allow some circulation
of air.

BARTLETT pear trees well cultivated
on good soil, ought to average a bushel
of fruit yearly after twelve years of age.
It is doubtful whether any other tree
fruit will give such returns for the time
and trouble.

Reputation helps sell produce, but
reputation will not last long unless
backed up by continued good work.
Honest and skillful packing of good
produce will make a reputation in two
or three shipments. An equal number
of poor consignments will spoil it.

AFTER the first year manure should
be applied to the surface about young
trees. Occasional examinations will
bring to view half a dozen kinds of
insects which will do considerable damage
if not taken in time. Young trees
are not hard to care for but watchful-
ness is needed.

CANER worms gave considerable
trouble in New England the past year,
and are likely to be more numerous
next year. They seem to come in peri-
ods, like western locusts, and after being
very plenty for a time they are thinned
out by their parasite enemies and almost
disappear for a few years. At present
they seem to be increasing.

CHERRIES and hens are the best of
neighbors, and nothing more profitable
in such a location, in light soil, can be
planted than a grove of Mayduke, Early
Black and other market cherries.
When planting trees in a henyard a
good idea is to plant thickly, for im-
mediate shade and fruit and thin out
when the trees get crowded.

The mulberries, American, Downing,
White, Russian, and half a dozen other
kinds, all afford a combination of pretty
foliage and eatable fruit. The American
is the most practical variety, because
the most hardy. The fruit is as good as
any kind that will thrive in New Eng-
land. The Russian mulberry makes
possible jelly, but its main value is to
keep birds away from better fruit.

SOME of the creameries have been
taking in extra cash this summer by the
sale of ice cream. The creameries have
their own ice and are able to pick up
both milk and eggs at the lowest prices.
These factors give a creamery consid-
erable advantage in competing with city
dealers.

Horse farming or taking horses to
board is a branch of agriculture which
is gaining ground rapidly in the suburbs
of large cities, and those who have tried
it say it pays full as well as wholesale
milk farming. The soil of the farm is
made richer, and the amount of dis-
agreeable work is somewhat lessened.

WEIGHTING the ensilage is not neces-
sary, but care in filling is important,
packing so that it will settle evenly and
fill all the space in the silo. There is no
need to hurry, and it is full as well to
allow time for settling between every
few loads. If the fodder is dry or
frosted, an addition of water will help
to make it lay more compactly. Instead
of weighting it will answer to cover with
waste meadow hay or similar material,
but if no weight is applied the top
should be wet and thoroughly tramped.

Selling Choice Fruit.

Raising fancy fruit needs a system of
high culture all around. The orchard
must be well taken care of, or thinning
the fruit will be of no use. Good cul-
ture, spraying and thinning will produce
good fruit, but even that result does
not mean success unless the marketing
is done well. Growers of choice fruit
need especially to study the market to
find out where they can get the best
prices. Not every commission-man can
handle fruit to advantage, while some
make a specialty of such products.

Fall Tree Planting.

There is much to be said in favor of
fall planting of orchard trees. At that
season the farmer has more time to spare
and can do the work better. The soil
is warm and easily worked. There is
some time before the cold winter weather
and the roots get pretty well established
and ready to grow in the spring. Late
fall planting is risky but any time in
October will be safe. It is claimed by
some that a greater per cent of fall
planted trees die, but the theory has not
been proved.

The Bush War.

Such bushes as sumach and saplings
are most weakened by cutting at this
season. Sprouts will start again in a
month or six weeks and should be
mowed again. The second crop of
sprouts will be quite feeble, and if cut
off only a few more will start, if these
are cut the following year most of the
bush growth will be killed. All kinds
of bush growth will be killed in time if
no leaves are allowed to grow. Grub-
bing the roots will cause numberless
sprouts. Constant mowing, or knock-
ing the bark and leaves off with sticks
is sure death in time.

Dairy Inquiries Answered.

"Where should cream be kept to
ripen?" asks a correspondent.

Our answer is: Keep it in a tin pail
having a ventilated cover. The pail
should be kept where the air is pure.
The lower part of a (portable) creamery
is usually a good place to store cream,
but if too cold to allow the ripening
process to go forward properly the
cream pail can be taken out and set in
the dairy house or room where the tem-
perature would naturally be higher. In
some instances a cellar might be a good
place to set it, but it must be a clean
one and there must be no decaying vege-
table in it.

If one churns not oftener than twice
a week it would doubtless be better to
keep the cream for the first 24 or 36
hours in the lower part of a creamery
and then remove it to where the tempera-
ture is higher. Cream should be
churned at a temperature of 58 to 60
degrees in summer, and 60 to 62 de-

grees in winter. This however, is di-
verging somewhat from the subjects
under consideration.

Can a creamery be used in the winter
in the house with success?

By this question we infer he intended
to inquire if a creamery can be taken
from the dairy house and kept in the
farm or living house during the winter.
In reply we will say it can be and that
such practice is quite common among
dairymen who keep a moderate number
of cows and use a portable creamery.
Yet if one has a good dairy house ar-
ranged for and provided with a stove
it will be quite as well, all things con-
sidered, to let it remain in the dairy
house the entire year.

How many times should the water in a
creamery be changed in twelve hours?

The answer is, that if ice is not used
the water should be changed as often as
it equalizes temperature with the milk.
This is a point over which a good many
stumble, and for that reason we will do
more than simply answer the question,
will enlarge somewhat.

To start with, will explain that if ice
is used the water need not be changed
often, but necessary to keep it pure.
Water in a creamery tank will not soon
become impure if care is taken not to
spill milk into it. But if milk gets into
the water the latter will soon emit an
offensive odor. It should then be drawn
and pure water put in. By using the
right kind of a pail for pouring the
milk into the cans of a creamery and
taking proper care the water in a
creamery tank can be kept pure for
quite a period, but of course an occa-
sional change of the water will need to
be made even where the greatest pains
are taken. Better change it too often
than not often enough. It must be re-
membered then in butter making, as in
any kind of producing or manufactur-
ing business, eternal vigilance is the
price of success.

F. W. MOSELEY.

Clinton, Iowa.

Forcing Lettuce in Pots.

The ability to keep lettuce crisp and
attractive for a considerable time after
marketing is important not only to the
salesman but to the grower and con-
sumer as well. As usually marketed,
in a few days it either wilts from lack
of moisture or its leaves begin to spoil
from being kept too wet. In either
case it is unattractive and therefore
much reduced in value. Attempts to
overcome this difficulty with forced let-
tuce by growing it in pots have been
reported by two experiment stations.

At the New York State Station let-
tuce seed was sown in shallow flats in
the ordinary way and the seedlings
transplanted into pots when about two
inches high. The pots were then
plunged 10 inches apart in soil on
benches so that the pots were covered
with about one-half inch of soil. The
potting soil was composed of equal
parts of loam, manure, and sand. The
benches contained three inches of pot-
ting soil. The plants made a more
compact growth and headed quicker
when grown in pots than when grown
in beds. The report suggests that, in
marketing, the plants be removed from
the pots without disturbing the roots
and that the balls of roots and soil be
wrapped in oiled paper; or, if for
local consumers, it suggests that the
lettuce be marketed in the pots and the
pots returned when the plants are re-
moved. In either case the roots could
be kept moist and wilting prevented.

At the Tennessee Station lettuce seed
was sown in shallow flats of fine, rich,
sandy soil. The young plants were set
in similar soil in pots of various sizes,
and the pots were plunged close to-
gether in a bed of sand. In about a
month they were transplanted to per-
manent beds containing eight inches of
soil, one part sand, one part well-
rotted manure, and two parts loam,
to which was added a liberal amount of
muriate of potash and dissolved rock
phosphate. The pots were set about a
foot apart each way and covered with
one-half inch of soil. At intervals
during growth the plants received ap-
plications of a solution of nitrate of
soda. A month in this bed was suffi-
cient to mature the crop.

Pot culture economized time by al-
lowing the young plants to be kept in a
bed of sand while older ones occupied
the permanent beds, and economized
space by allowing the plants to be set
close together in the same bed.

The use of pots was found to de-
crease the yield about 15 per cent; but
this is not considered a serious disad-
vantage by the author unless the crop is
sold by weight. There was little dif-
ference in the yield of lettuce in two-
inch and three-inch pots. Pots smaller
than two inches were found imprac-
ticable. Those larger than three inches
were too expensive and the balls too
large for convenient marketing. The
report recommends two inch pots both
for economy and convenience.

In marketing, some of the plants
were slipped out of the pots and
wrapped in oiled paper and others were
left in the pots. The first method was
not entirely satisfactory; the plants
wilted unless careful attention was
given to watering them. When they
were left in the pots, however, one wa-
tering a day was sufficient to keep the
leaves crisp for a week or more. Mar-
keted in pots, about a dozen together in
a flat, lettuce presented a very attrac-
tive appearance, which increased its
value fully one-third on the Knoxville
market. The disadvantages of pot cul-
ture were the expense of the pots and a
slight increase of expense in market-
ing.

The Indiana Station has recently re-
ported results of two tests to determine
the effect of the use of pots on the
growth of lettuce. In the first test
Grand Rapids and White Seeded Ten-
nisball lettuce were grown. Two
weeks after the seed was sown the
young plants that were to be grown in
pots were transplanted into two and
one-half inch pots and those that were
to be grown in the open bed were trans-
planted into flats. Between two
and three weeks later the plants were
set seven and one-half by eight inches
apart in a bed, where they remained
about ten weeks. At the time of trans-
planting into the bed the White Seeded
Tennisball plants grown in flats were
twenty-six per cent higher than those
grown in pots and the Grand Rapids
grown in flats about thirteen per cent
higher than those grown in pots. Dur-
ing the first part of their growth in the
bed the plants were subwatered and
during the last part surface watered.

At the time of harvesting the crop
the average weight of the White Seeded
Tennisball plants grown without pots
was about twenty-four per cent greater
than that of the ones grown in pots.
The Grand Rapids plants grown with-
out pots averaged about forty-four per
cent heavier than those grown in pots.

In the second test Grand Rapids let-
tuce was used alone. Instead of trans-
planting part of the young seedlings
into flats, as was done in the previous
test, all of them were potted. When
placed in the permanent bed part of the
plants were removed from the pots and
the others were plunged in the soil with
the pots as in the first crop. The two
lots of plants were of equal size when
set in the bed. They were watered
from the surface entirely. The plants
remained in the bed about seven weeks.
When harvested the plants grown in
the open bed without pots averaged
about thirty-five per cent heavier than
those grown in pots.

The author of the Indiana bulletin
believes that pot culture of lettuce has
no advantage over other methods; for
if the plants are lifted with a trowel,
about as much soil will remain on the
roots as if grown in pots. In regard to
this point, however, no experiments
have been reported.

From the experiments noted, it seems
clear that as regards weight of crop pot
culture is at a considerable disadvan-
tage. It seems equally clear that mar-
keting plants in pots has a marked ad-
vantage over the ordinary methods.
Whether removing plants from the bed
with a trowel, so as to keep soil a part
of their roots in marketing, would prove
as satisfactory as marketing them in
pots has not been determined. The
method to be chosen will depend large-
ly upon the market for which the crop
is grown.—Farmers' Bulletin.

THE NEW ENGLAND FAIR.

A Great Success—The Finest Exhi-
bition of the Association.

The thirty-fifth annual fair of the New
England Agricultural Society opened
under most auspicious circumstances, at
"Rigby Park," Portland, Maine, on
Monday, August 22, continuing until
Saturday, the 27th. The new and very
efficient manager, Alonzo Libby, had
all details carefully looked after, all
arrangements completed, and all things
in readiness for the great army of ex-
hibitors who thronged the spacious park
on Monday with their excel lent herds of
cattle, flocks of sheep, car oads of swine
and coops of poultry, while the horse-
men were out in full force with the best
bred and fastest stock in New England.
We found many horses and colts on
exhibition, 1250 cattle of all breeds in
the stall, 500 sheep of the finest fleece in
the pens, 150 swine of all kinds, while
in the mammoth sections devoted to
the great poultry exhibit were 1600
birds of all colors. This grand exhibi-
tion was seen at the park, while at City
Hall was a great display of agricultural
and horticultural, house-hold and fancy
articles. The hall was artistically ar-
ranged and beautifully decorated.

The fair is a record breaker in entries.
Never in its history has the New Eng-
land Agricultural Society given to the
public such an exhibition of live stock
either in numbers or quality. Neither
has there ever been a show when breed-
ers have come such distances as this
year, and never were the stalls, pens,
sheds, etc., so overcrowded, or the ef-
ficient manager and superintendents ever
so burdened to find space for the thou-
sands of animals on exhibition. The
management by the erection of an ele-
vated stage in front of the grand stand
has thus made arrangements for a con-
tinuous performance during each after-
noon between the heats of the excellent
races. These embrace vaudeville, acro-
bats, trained dogs, and trick bicycle
riding. These performances elicited
general applause.

HORSES.

Farm and family horses were exhibited
by M. L. Barrett, Deering, Me.; J. L.
Rice, Portland; W. H. Howard, Port-
land.

Draft Horses—C. L. Robinson, Scar-
boro; Charles Ross, Norway.

Driving Horses—J. L. Hill, Cape;
A. F. Dean, Portland.

Matched Horses—M. L. Barrett.

Brood Mares—E. A. Barrett.

Colts—Frank Chase, Waterville.

Ponies—R. W. Hunt, Portland; Ho-
bart Farm, Dover, N. H.

Among the flyers are the most noted
ones ever seen at Rigby, attracted by
the large purses held out by the society,
some \$18,000 being offered for track
races. Roan Wilkes paced three heats
in 2:04 3-4, 2:07 1-2 and 2:05, the fast-
est ever made on Rigby track.

CATTLE.

A magnificent exhibit of choice herds
from all the New England states, the
West and Canada. There was the keen-
est competition in all the breeds. The
judges were Messrs. Winslow, Fletcher,
and Stevens who will have a hard task
in awarding the premiums. We no-
ticed that among this wonderful col-
lection of neat stock the famous Ho-
bart Farm Jerseys of Lowe I. Mass., a
two large breeds from the Isleigh
Grange Farm, Danville, Quebec, Can.
The Ayrshires and Guernseys in the
latter fine exhibit are many of them
imported animals.

The Hobart Farm, Dover, N. H.,
showed 125 head of extra fine
Jerseys.

C. H. Hayes & Son, Portsmouth,
N. H., has the largest herd of Ayr-
shires.

Geo. S. Yeaton, Dover, N. H., and
A. W. Hunt, Brunswick, Me., both had
large herds of Ayrshires.

Robert Watson and George Milliken
of Ohio, had excellent herds of Dur-
hams.

W. C. Streeter, Cumington, Mass.,
and Valley Farm, Hoosic Falls, N. Y.,
showed Short Horns.

Fletcher and Waugh, Stark, Me.,
small but good Durham stock.

The famous Herefords are shown by
Eaton, Burleigh, Giles and Jones of
Maine, and A. W. Miliken, Ohio.

Devons, H. S. Stockwell, Sutton, and
J. H. Leach, Bridgewater, Mass.

Ho'steins by J. D. Whitcomb, Little-
ton, F. P. Knowl's, Auburn, Mass.

E. R. Carpenter, Charlton, Mass.,
showed Swiss. S. F. Marsh, Sutton,
Mass., had Dutch Belted cattle.

Herrick Farm, Orono, Me., and Wad-
leigh, Tilton, N. H., a herd of Red Polls.

J. A. Palmer, Jewett City, Conn.,
large herd of Guernseys, also J. A. Ford
of York, Me., a fine herd of rich colored
Guernseys.

S. W. King, Paris, Me., a large dis-
play of fine Jerseys.

The exhibit of oxen never was larger
at a Rigby fair, also fat and fancy show
oxen.

SHEEP.

Cotswolds—were shown by B. Mor-
ris, Standeand, Can., and Campbell &
Son, Ohio.

Leicesters—F. Moore, Anson, Me.,
and Morrill, Canada.

Oxford Downs—Campbell, Ohio; C.
W. Hilton, Maine.

South Downs—W. G. Hilton, L.
Bickford, Maine; Campbell, Ohio.

Merinos—F. Moore and Hilton, Maine.

Shropshires—L. B. Harris, Vermont;
C. P. Hamblin, Maine; E. A. Hilton,
Maine.

Dorsets—H. B. Whitman, Turner,
Me.; S. C. Hall, Kennebunk, Campbell,
Ohio.

Lincolns—M. D. Gray, Anson, Me.

SWINE.

Berkshire—Hood Farm, Lowell, Mass.

Chesters—H. Johnson and A. Adams,
Maine.

Jersey Red—A. J. Kenniston, A. B.
Jones, Turner, Me.

Yorkshire—C. A. Arnold, A. Adams,
Maine.

Poland China—L. Sanders, Laconia,
N. H.

POULTRY.

The largest exhibition ever seen at a
New England fair. Among the lar-
gest exhibitors in the

American Class—W. B. Davis, Haver-
hill, Mass.; C. W. Hardy, Groveland,
Mass.; Wood and Freeman, Fitchburg,
Mass.; G. H. Wadleigh, Tilton, N. H.;
J. W. Spaulding, Poultney, Vt.

Asiaties—A. J. Kenniston, Anson,
Me.; George O. Coffin, Freeport, Me.;
P. H. Freeman, Fitchburg, Mass.

Leghorns—G. A. Knight, Peabody,
Mass.; F. E. Nutter, Portland, Me.;
E. A. Drinkwater, Sabattus, Me.

Hamburgs—C. H. Carr, Somerset,
Mass.; A. J. Kenniston, Me.

Polish—P. H. Freeman, Massachu-
setts; F. W. Spaulding, Vermont.

Ducks and Geese—C. A. Carr and
P. H. Freeman, Massachusetts.

Turkeys—A. J. Kenniston, Maine.

Pigeons—William Bullard, Ports-
mouth, N. H.; J. A. Sawyer, Portland,
Me.

Pet Stock—C. D. Maxwell, Stroud-
water, Me.

IMPLEMENTS, TOOLS, ETC.

The spacious tents were well filled
with all the new and improved im-
plements for the farm. Those of special
merits were the Universal Hay Press,
for rapidly baling hay, manufactured
by Whitman Co. Auburn, Me. Im-
proved Ensilage Cutter, by Kendall &
Whitney, Portland, Me. Cream Sepa-
rator, worked by dog-power. A full
line of Syracuse, N. Y., plows, sulky,
single and swivel. Belcher & Taylor
Tool Co., Chicopee, Mass., made a fine
display, among which of special merit
was the new Steven's Fertilizer Sower,
Advance Weeder, Ensilage Cutter, Yan-
kee Pulverizer.

D. M. Osborne Co., Auburn, N. Y.,
showed their improved harvesting ma-
chines.

Frye & Co., Portland, Me., displayed
plows.

George Tyler, Boston, and W. P. Babb,
Portland, had a display of windmills,
farm engines and agricultural im-
plements.

The City Hall was finely decorated in
national colors, beautifully arranged in

a very artistic manner. The many gay
colored streamers and myriad flags over-
arch and frame the fine display beneath.
The Portland merchants have made an
elaborate display of their goods. Right
in centre of hall are large displays of
seeds, plants, etc. A fine display of 125
varieties of Dahias, very showy, as is
Harmon's floral exhibit. The vegetable
and fruits were fairly good, although
it is rather early for a display of the
products of the farm, garden and or-
chard. The art gallery has 600 entries
and is very fine. There is each evening
a concert and stage performance that
draws large crowds. On the first day
President Appleton delivered his annual
address, to an appreciative audience.

PRESIDENT APPLETON'S ADDRESS.

Fellow members of the New England Agricul-
tural Society and Friends.

Probably no year, since the establishment of
our National Government, has given us such
novel results to consider and such important
problems yet to be solved.

At the time of our Fair of 1897, we had as
our guests those sturdy and steady marching
nobles officers and men from those beautiful
ships of the United States Navy that then rested so
trimly and peacefully on the deep and charming
waters of Portland harbor.

As these officers and men then marched
through the streets of that city their manly and
powerful appearance was praised and loudly
applauded. Nor was the then untired force and
power of that white and shining navy, with
its large and modern rapid-fire guns forgotten
in bestowing praise upon the men who were
within the year to give life to those engines of
war.

Time has proved that the praise and applau-
se given then was far less than those officers,
men and ships deserved. They have since
made for this Nation a name, before the
world, that is indeed a mighty added glory
to come under our Stars and Stripes.

To the wisdom of Government that by wise
appropriation, has made those fine ships pos-
sible, and has by most liberal opportunities
towards training our gunners and all others on
ship-board is due that success that they have
achieved for us.

Nor do we forget the representatives of our
Army who were then with us and who by
their visits throughout New England cultivated
in our people a wise familiarity with the land
forces of the Nation, and taught us the meth-
ods of the Cavalry arm of the United States
Service, and the principle of the Rough
Riders, and the necessary discipline that must
be wisely used in connection therewith.

That troop has since experienced the hard-
ships of war on land, where a knowledge of
how to keep the army effective by intelligence
applied to keep them alive has been as large a
part of an officer's duty as to kill and capture
the enemy.

The leader of that troop and some men re-
ceived wounds as did officers and men among
our guests from the navy.

Wounds were received and death has come.
Our sympathy goes out to the wounded, and
to the relatives of those whom death has
claimed. May God's blessing rest upon all
their efforts to advance the welfare of our
country.

Our agriculturists, with the produce of their
farms and gardens, are centered here in Port-
land at Rigby Park.

The best live-stock, and the best products of
the land, and otherwise are brought about by
competition, and the welfare of the nation de-
mands, and takes pride in the best in her agri-
culture as well as in her armies and navies that
protect and promote her general business.

The general Government at Washington,
with many of the states, makes such liberal ap-
propriations to advance the knowledge that
should promote the highest type of agriculture
that it is for the men of the nation to see that
those appropriations, which come from the pro-
fits of business to further promote business, are
a judicious investment.

I am told that the average yield of a cow in
New England is not above six quarts a day,
and probably less; that the yield of crop per acre
is much less than it can and should be; and that
the effectiveness of the horse for the varied
purposes to which he is called is quite too low.

All these and many other problems con-
stantly confront us, and demand the equally
constant attention of those who give their ser-
vices freely and patriotically, as they demand
the care and attention of the faithful paid
agents of our institutions of agricultural learn-
ing.

Both state and other incorporated institu-
tions, are engaged in such work, and deserve
support and patronage.

The grandeur and beauty of New England's
scenery, and the health and pleasure that
come from those characteristics deserve promi-
nent notice in connection with our agriculture.
Also the water courses that are dependent
upon the continuousness of our water sources
in the wooded mountains and hills, that con-
stitute that grandeur and beauty, and protect the
healthfulness and promote that pleasure, and
aid in turning the wheels of industry, must be a
charge upon the agricultural promoter. The
problem is, largely, how to perpetuate the pre-
servation and intelligent use, for all time, of the
forests of our country. They are for no gen-
eration to destroy, they are for all generations
to use, and profit by in varied form.

Farms for Sale.

FRUITS AND POULTRY BARGAIN.—22 acres land, with poultry house 17x30, L. 100x15 nearly new, painted and clapboarded. No house or barn, but same can be rented near by as property situated in small village; 3 minutes to Stores P. O., Church and Schools; 3 minutes to R. R. Station. Land all set out to Fruit and Nuts. 800 apple, as follows: 150 Red and 300

Kings, 100 Ben Davis, 100 Greening, 150
Gravenstems, 100 Spies, 50 Russets, 50 of other
varieties, 20 pears, all leading varieties, 150
chick, 20 plum, 100 grape, 100 quince and
gooseberries. 1000 Paracot, 1000 of
other varieties, 12 Russian mulberry, 100 of
berry, 12 buffaloberry, black raspberries, 12 blue-
berries, some cranberries, and quantities of black-
berries, many of these trees will begin to bear
next year; also 1000 bone fertilizer used in
settling. Owner will include 1000 and 1000
with brooders to match and all some 1000
\$1600, \$1000 cash. Here is a bonanza for all
one, for in less than 5 years it will pay a
income. Owner has to sell on account of poor
J. A. WILEY, 10 & 12 Federal
Boston

[illegible]

NEVER BEFORE offered for sale; best in family 80 years; 1½ mile from station on Pittsburgh R.R., 26 miles from Boston, 35 acres at \$2000 pasture, 7000 bushels corn, 100 head horses; 8 room house good repair, several fire places, Barn 50x30, with 16 tie-ups, 3 stalls, several other buildings; Apples & fruit trees; order good repair, 25x10; good view of village 1½ mile away; 350 apple, good variety, 12 cherry, 120 peach, fine beginning; 100 blueberries, plum, 6 quince, 30 grapevines, ¼ acre strawberry patch, 1000 bushels asparagus, Price \$4900 cash; stock and tools at appraisal if wanted.

20 MILES OUT—75 acres, level, free from taxes, 1 mile to Store, 10 mi. to State St. Cuts 40 tons hay; keeps 15 head and team; good water supply; over 130 apple, pear, peach and cherry trees; 100 bushels corn, 1000 bushels wheat, grapes. Borders Lake; fine chance for boating and fishing. Large house 16 rooms, painted and blinded, built 1870; barn 70x30; carriage shed, carriage, hennery and corn house; all buildings in excellent condition. Price \$10,000 cash.

[illegible]

J. A. WILLEY,
10 and 12 Federal Street, Boston.

Henderson Dairy Co.
Registered Jersey Cattle for Sale at reasonable prices.
Brookline, Mass.

1. The first part of the document is a list of names and titles, including "The Hon. Mr. Justice" and "The Hon. Mr. Justice".

[illegible]

POULTRY.

Worm Diseases.

A reader complains of fowls dying, and upon examination found them full of some species of tape-worm. Separate the fowls that seem sick and take care that all the poultry manure is put where there is no danger of its spreading the disease. Quicklime mixed with the manure will kill the eggs of parasites. To cure the sick fowls give from one to three teaspoonsful of turpentine, according to the size of the chicken; too much turpentine will kill the bird. Medicine is of little use unless the yard is kept clean and the manure disposed of safely.

Scale Easily Cured.

Scaly legs are so easily cured that there is no excuse for allowing flocks to get in bad condition from the disease. Take the kerosene can into the pen at dusk. Pick up each hen and pour the oil right from the spout, from the knee toward the feet taking care not to get any on the skin above the shank. Sometimes one application will entirely kill the scale insects.

Those that still look bad after a few days, should be kerosened again. But little scale will usually survive the second time. If any does, scrape a little with a knife and apply kerosene with a pocket oiler.

Gobblers for Next Year.

Get rid of all male turkeys as soon as the market opens full for that class of stock, and get a male from some source which will insure against the possibility of his being related to the hens.

If a gobbler has a dash of the "wild" blood in him, say one-fourth, it will be an advantage. The use of young gobblers should be avoided. One that is two years old should be preferred to a yearling.

The hens may be as young as one year, but if older it will be better. The point should be to secure vigor in the young ones, and as in breeding and the use of immature parents has done much to cause loss to the young one hatched in the past, it is important to secure strong young turkeys in order to be able to raise a larger number than usually done every year.

The loss of a single young turkey in a brood is quite an item considering its value for market when it matures, and the safest way to prevent loss is to begin with the breeding stock and secure vigor.—Poultry Keeper.

Poultry Notes.

A variety of food will not cost any more than one article all the time, but it pays a great deal better.

About one ounce of meat three times a week is enough per hen. About two pounds per week for a flock of ten or a dozen.

The food of moulting hens should include a considerable lean meat or scraps. Their roosting place should be dry, as moisture makes trouble for hens in the half-feathered stage.

Good care and cleanliness have more to do with success than ventilation. Never choose wet land, but soil which is moist enough to raise a good crop of grass and clover is all right.

Hens which have a large grass run sometimes have a lack of sharp grit. In a short time the hens will have gathered all the suitable grinding material from quite a large field. Some soils have but very little in the first place.

If the poultry is allowed the run of the hay field while the second growth is starting they will get most of their living from insects and furnish the field with quite a top dressing. This is the time of year when fowls and herring go together with the greatest advantage to both.

The best simple preventive for hens eating eggs is to put the nest where it will be as dark as a hen can see to get into it. Hens cannot see as well as a man in the dark, but if the nest is put under the roosting board, or is made in a covered box with the entrance toward the wall, it will be all right.

During the hot and showery weather, the small hen-yard should be spaded quite often. Once a week is good if there is plenty of time. Sandy soil will stand neglect longer than heavy soil, the object is to turn under the dirt, and also to have the surface clean and free from weeds. The yards and coops which are allowed to go into the winter season uncleaned and filthy are common causes of disease.

Corn is a good fattening food, but do not try to fatten on that and nothing else, as surfeit and indigestion will follow; mix with bran, give some whole grain, and a plenty of green stuff and grit. Sometimes fattening poultry have trouble with the food

Shoe Box Butter,



the kind that is graded in the market as "ladies" and "gentle," is the result of the old style milk pan dairies. "Select dairies" or "choice creameries" or the brands that bring money.

SHARPLES DAIRY SEPARATORS make that kind of butter and make 25 to 40 per cent. more of it from the same cows. Further facts free.

P. M. SHARPLES, West Chester, Pa. BRANCHES: St. Louis, Mo. Omaha, Neb. Dubuque, Iowa.

souring in the crop on account of lack of exercise. To prevent this trouble powdered charcoal ought to be mixed with the food, about a handful each day for a dozen fowls.

Eggs kept three months from now will be in fair condition by almost any process. To pack them away at this time is sometimes the only way to get a supply for the great demands of Thanksgiving season. They will do quite well packed in shallow boxes with the shells not touching one another and the spaces filled with salt. Fasten lids on the boxes and turn boxes and eggs upside down twice a week to prevent eggs sticking to the shells.

Poultry Wisdom.

While referring to the importance and advantage of keeping chickens perfectly clean, perhaps here is as good a place as any to recommend giving them all the liberty they want, or at least, all you can afford. A brood or flock of chickens kept in an enclosure containing no more signs of vegetation than the Desert of Sahara, and with no more shelter from the broiling sun than is enjoyed in that gay and festive locality, and with no living thing within their reach except each other, would not be likely to thrive in a very satisfactory manner.

We have heard and read of cases where chickens thus confined did reasonably well if fully supplied with green food in addition to usual care; but while this might possibly be the case with fowls, we have yet to be convinced that, as a rule, the plan can be made to work equally well with chickens. We would not crowd a yard with either chickens or fowls so long that the ground would be as bare and hard as a mill on Boston Common. It would be useless to expect success for it would surely never come, and "Hops deferred maketh the heart sick." It is as natural for a fowl to eat grass as it is for a cow or an ox, and it has frequently been stated that a hundred ordinary fowls will consume as much grass as a cow. Where they are deprived of this, it is always at the expense of the wallet, because it is unnatural.

The importance of a constant supply of clean water also, for chickens (as well as fowls) can hardly be over-estimated. It would seem almost unnecessary to allude to this matter, but we have so often been utterly astonished at the amazing indifference shown in this direction that we call attention to it. When giving the chickens their breakfast, their water dish is washed and filled; all right so far, but perhaps in an hour it has become filled with dirt; or, possibly, as is sometimes the case with some of us, their "dish is upset," which is no worse, however, than if filled with dirty water unfit for use. If "eternal vigilance is the price of liberty" it is equally so of successful chicken-raising. Look after your chickens a dozen or twenty times a day. Go your rounds like a watchman if necessary, every hour, if not to do anything for them, to see if anything needs to be done. The mother does not always lay aside her sewing or her book, and go into the nursery simply to pick her babe off the floor and place it in the bed again from whence it has tumbled out but she goes there to see if it is sleeping peacefully and is all right. Go thou and do likewise, oh, chicken-man or woman. Go among your charge frequently, to see if they are all right. It is a good deal of trouble, we admit, but we do not know of any successful business that is not attended with more or less trouble. In fact, this little world is full of trouble, and you must bear your part of it.

We have found skimmilk most excellent food for somewhat advanced chickens in summer or when it was not necessary to have their food warm. We always mix it with their grain, using it instead of water. We prefer not to scald the milk, because so doing produces a constipating effect on the bowels, and therefore we do not use it for young chickens except in warm weather. We once tried an experiment with about 200 chickens, mixing the most of their food with milk, from the time they weighed one and one-half to two pounds until maturity, and think we never had a better flock. We do not see how skimmilk can be made to yield larger or quicker returns than when fed to poultry, and especially to laying hens.

When chickens, however reared, are large enough to seek a roost at night we usually remove the entire broods reared by hens, and a great portion of those reared in brooders, from the smaller houses which they have hitherto occupied, into more ample accommodations, not only that they may indulge in this roosting propensity, which is of very great advantage to them, but also to thin out the occupants of the smaller houses and leave more elbow room and breathing space for those remaining in them. We are not advocating the total overthrow of all domestic arrangements and the ruthless sundering of the strongest family ties; but it is true that in natural chicken culture it often occurs that parents and children must be remorselessly torn from each other's embrace, and while this is heart-rending in the extreme, we endeavor to quiet the floppings of conscience with the reflection that it is unavoidable and "must be did" and that, after all, no great harm is done to either party. Both will live through it, and perhaps both be happier than ever. We have known cases where bipeds of much greater pretensions and far more liberal endowments manifested much sorrow and sadness when first leaving the parental roof, but after becoming accustomed to their new surroundings, seeing new faces and making new friends and acquaintances, seemed more happily situated and more contented than before, and if the old fowls saw them once a year they considered themselves lucky. By allowing such thoughts and considerations as these to possess the mind, and viewing the matter from this standpoint, the separation of the aforeaid chickens from their parents, and the removal of so many to new quarters, loses much of its sadness, and as they are still neighbors and daily mingle together as before, it is rather of an advantage to them than otherwise giving them an opportunity to talk the matter over in their little gatherings, and compare notes, which is much better than talking about their neighbors.

When chickens reach this stage, whether reared by the natural or artificial method, their future treatment is precisely the same, the only difference in their condition being that the former having become attached to the mother hen, have to suffer the grievous pangs of loneliness, perhaps akin to homesickness, which pangs are of course unknown to brooder chickens.

Where immediate economy is important, these larger quarters referred to can be obtained quite quickly and cheaply, by building houses five or six feet square (depending upon how the boards will cut to the best advantage) in the form of sheds, say five feet high in front and three feet high in rear, boarding the front down eighteen inches from the top and six inches up from the bottom, leaving the opening three feet high, to which a moveable and self-fastening front or door, either of tight boards for cool nights, or of fine mesh poultry netting for hot nights can easily be arranged. These houses can be made of cheap boards and the roof and sides covered with tarred paper. The roofs should not be less than three inches wide and movable, to admit of their frequently being taken out and thoroughly washed with kerosene, and should be only high enough from the floor to not interfere with the chickens, say fourteen, or at most, eighteen inches. The house being so open, and resting as it should, on a platform, admits of the most thorough cleaning, as it can be easily overturned and every part of it rendered accessible to the artist of the whitewash brush, and as easily righted again.—W. H. Rudd in the Poultry Keeper.

Poultry at the Fairs.

At a majority of the agricultural fairs throughout the country the exhibit of pure-bred poultry has become one of the leading features. In some sections enterprising farmers are conspicuous exhibitors, successfully competing with the regular poultry fanciers. In the majority of the fairs expert judges are employed. It is at these fairs that the farmers can learn much about the qualification of the different pure breeds of poultry. He should carefully note the difference there usually is between the first prize specimens and those that were not awarded any prizes. A little study will give an excellent idea of breed requirement as to both shape and plumage. If the judge has time after he is through the judging, no doubt he will be gratified to explain the points of superiority and tell what are some of the distinguishing characteristics of the pure breeds. It may also be well to ask him to explain what the disqualifications are.

There are many farmers who have fowls containing blood of pure breeds that really think they have the breed in their purity. There are lots of Plymouth Rock plumaged scrubs that are mas-

DEEP milking, persistent, economical butter producers. Full brother of one of the stock bulls at Hood Farm for sale. Solid color. Dropped Nov. 10, 1897. Inbred Combination. Sire, Chromo, sire of 8 tested daughters. Dam, Oneida 2d, 17 lbs. 4½ oz. one week, 8½ lbs. 8 oz. one year. 2d dam Oneida 10, 16 lbs. 13 oz. one week, 8½ lbs. 8 oz. one year. Write for price. HOOD FARM, Lowell, Mass.

querading around on farms as pure-bred Plymouth Rocks. Some of them have in addition to the barred plumage, combs of various kinds, feathered legs, legs all colors except yellow, and the specimens are of all imaginable shapes. Because of the barred plumage they are called Plymouth Rocks. The same trouble exists with the other pure breeds. There are so-called Brahmas, Cochins, Langshans, bred year after year, perpetuating faults and disqualifications until they possess no more merit than an equal number of scrubs.

Is it any wonder, then, that farmers who waste their time with such scrubs find them no more profitable than scrubs? There are still a few agricultural fairs who are encouraging the breeding of scrubs of pure breeds. They still cling to the "committee" judging of poultry, and the only knowledge this "committee" has regarding poultry is such as it derives from the card or entry book. If a coop of Brown Leghorns is down on the books, the number of the entry on a card over a coop of poultry is what they hunt for. They would pass a dozen coops of Brown Leghorns and not know what they were. So it goes with other breeds. A disqualification is unnoticed, and a half-breed stands an equal chance with anything else.

The good results from employing expert poultry judges at agricultural fairs are felt in a neighborhood. The farmers soon begin to take more pride in their poultry. A spirit of friendly rivalry springs up, and before the farmers realize it they have fine flocks of poultry. They become interested and are gratified to note that there is an actual source of profit from their flocks.

There is no reason why farmers should not freely patronize their local agricultural fairs with numerous poultry entries. The farm affords the very best opportunity for raising fine poultry, and there is every reason why the pure breeds should be raised on the farm. The farmer need not confine his ambition to exhibits of poultry at the agricultural fairs only. He can also make ventures at the regular poultry shows which are held in winter. The lessons that experience will give at first-class agricultural fairs, will soon open the way for better exhibits and wider reputation. When prizes are won at such fairs there will be a chance at the poultry shows. If a farmer has any pure breeds and is not thoroughly familiar with their characteristics, he should send them—a couple of pairs or so—to the county fair and get the judge to show him where they are "off," etc.

It will pay farmers to spend more time at the fairs in studying poultry exhibits. Do not "swallow" all the marvelous tales interested poultry fanciers will give you. Be careful from whom you buy—for there are so-called poultrymen who borrow and hire birds for exhibition, and then advertise "prize winners" they have never owned or had in their yards. Look out for the man who runs down other people's poultry and tells you he sold mostly to the others, but his are the best. The officers of the poultry department can generally inform you what breeders you can rely on. If you will make a study of poultry, you will soon have a paying flock on your farm.—Baltimore Sun.

APIARY.

Handling Bees.

A great many people tell me "if the bees could not sting or if they would not be so cross and sting a person I would keep bees, too." This is a mistaken idea. Bees, like many plants, animals and other insects have a weapon of defense, and naturally make use of it if occasion demands; but it is a fact that I have learned by rather painful experience that, as a rule, if a person gets stung in handling bees, it is the manipulator's fault. During the first six months of my bee keeping experience, I got more stings than I got all the time since—more than twice as many years. It is a rare thing for me to get stung now. I wear no veil, no gloves, nor any protection, and work among the bees as composedly as I would among any domestic animals. A good smoker in good trim, well filled with fuel is an absolute necessity at all times, but often I don't use it for half an hour, and then for only a few puffs.

At some seasons of the year bees are more easily irritated than others. For instance, if after a good honey flow, the honey should suddenly become very scarce, and you must work at the bees, you can be prepared for a warm reception, and you want a steady nerve and plenty of smoke. But while honey is coming in rather plentifully they will not be disturbed much by manipulation and will proceed with their work unless you are a bungler and smash a lot of bees and injure others. Such treatment is always resented, and in justice, it should be.

Let all your movements be quiet and deliberate, have confidence and don't become fidgety. Know just what you want before you open a hive, and when

you have it open proceed to do it expeditiously and shut the hive up again. In opening a hive "take things by the smooth handle," and don't yank the cover off as though a bolt of lightning had struck it, for as sure as you do you will get into trouble. Imagine yourself busily engaged at work in your office, when some one in a big hurry comes rushing against your door not even taking time to turn the latch, but bursts it open. Do you think that would have any tendency to sweeten your temper?

Colonies differ very much, some being quiet and tractable at all times, while others have a temperament a little like a rattlesnake's. If any colonies make themselves conspicuous by their bad temper, better destroy the queen that produces such stock, and introduce another one, bred from stock known to be gentle.

The pure Italians generally are very gentle, and it is a pleasure to manipulate them, while some other races or their crosses are perfect terrors, and make a nuisance of themselves wherever they are. I will not tolerate them in my apiary.—L. W. Lighty in American Gardening.

Alighting Boards.

Not only in winter is the alighting board of great importance, but in summer as well.

Every convenience about the entrance of hives should be offered the bees, and this is of equal importance the year round. The entrance to the hive of itself should necessarily be small in winter, and for this reason the surroundings should be more favorable.

A good broad board well cleated at each end to keep it straight, should rest on the ground at one end, and slope to the entrance to the hive at the other.

This does not apply to well kept apiaries, as other conveniences used are better, but as farm bees are usually kept.

The up-to-date apiarist makes a nice little mound of earth to set the hive on, and places the bottom board directly on the same, and banks up in front with sand, gravel, or sawdust on a level with the entrance or bottom board, and neither a spear of grass nor a weed is allowed to grow near the hives. It is much better to have hives set directly on the ground but if the ground is allowed to grow up with grass and weeds until the bees are totally shut out of the hive, then the old rule of benches two or three feet high would probably be better.—A. H. Duff in Western Rural.

If a lawn is badly overgrown with chickweed, the intruding plants should be scratched out with a sharp toothed rake and a little grass seed sown in the bare spots. The chickweed is very likely to appear in damp, shaded spots. A light dressing of nitrate of potash will encourage the grass. Such weeds as plantains and dandelions must be pulled out bodily, roots and all. This is best done while the ground is soft after a rain. Mouse ear is another troublesome weed in the lawn and this must be scratched out with the rake. The lawn would better be rolled, to settle uneven places and make it firm. Many persons still hold to the opinion that the first cutting of the grass in the spring should not take place until the grass is quite long when it is cut with a scythe. This is a decided error. The long growth bleaches the surface and weakens the roots. The grass should be cut with the mower just as soon as it is long enough.—Rural New Yorker.



"Those we Leave Behind." Men are careless about their lives for their loved ones, but a kind and tender man should think of others; he should think if he should die of those he leaves behind to grieve and sorrow and struggle on without him. For this reason alone, if for no other, every man should regard his health as a precious treasure not to be thrown away or spent and scattered in vain. If any man's health is weakened or wasted, or running down, he should take the right means to build himself up strong and well, so that he can both live and care for those he loves. He should investigate the virtues of that great remedy, the "Golden Medical Discovery" originated by Dr. H. W. Pierce, chief consulting physician of the Invalids' Hotel and Surgical Institute, of Buffalo, N. Y. It is a remedy that makes a man thoroughly well by giving power and capacity to the digestive and assimilative organs. It makes healthy invigorating blood out of the food he eats. It gives him strength and energy to put into his daily task. It builds up hard muscular flesh and nerve fiber, revitalizes the tissues of the throat and lungs, breaks inflammation, purges the blood of bilious poisons and makes a man strong, vigorous and hardy. My husband had been sick a long time," writes Mrs. J. W. Britton, of Clinton, Detroit Co., Ills. (Box 475). "He had consulted with a doctor here but without receiving any help. He went to the hospital and was operated on and after three months came home to die (as the nurses took him for dead). He was then cured by taking your wonderful medicine, the 'Golden Medical Discovery' and now, thanks to your great medicine, he can eat anything he wants and is again a well man." No remedy relieves constipation so quickly and effectively as Dr. Pierce's Pleasant Pellets. They never gripe.

THE NEED of Potash to make a successful fertilizer is well known. Phosphoric acid and nitrogen without

POTASH or Potash without them, is not economy. Most fertilizers do not contain sufficient Potash. The amount required varies. See our book.

FREE—Our books contain the results of actual experiments on various crops and soils in different sections of the United States. They have helped thousands of farmers to make comparatively barren fields yield profitable crops. Free to all farmers. Write for them.

GERMAN KALI WORKS, 95 Nassau St., N. Y.

Raise Hens

People living just outside cities and large towns can (owing to their nearness to markets) make large profits in the poultry business. No other occupation pays better or is easier to conduct. It can be successfully carried on by women or boys and girls, provided they have a knowledge of the right methods of management, feeding, etc. This may easily be gained by faithful study of that best and most practical poultry paper,

Farm-Poultry

It teaches how to make money raising poultry and eggs for market. It is edited by practical poultry raisers, who tell their readers how to prevent and cure all poultry diseases; bring pullets to early laying maturity; make hens lay when prices are highest; build the best houses and yards; keep poultry free from vermin; hatch strong chickens in incubators; caponize and dress poultry for market. Published semi-monthly. Price, \$1.00 a year; 50 cents for six months. Sample copy sent free. "A Living from Poultry," sent for 12c. in stamps. L. S. JOHNSON & CO., Boston, Mass.

SECOND HAND CREAM SEPARATORS.

There are hundreds of second hand separators in the market just as good as new ones. I have a large stock of them for sale at very low prices, just from the repair shop. All in first-class shape. P. O. Box 556, Philadelphia, Pa.

HERMES S. HEYWOOD,

Purchasing Agent, 21 Milk St., Boston, Mass. Estimates furnished on Merchandise of Every Description. Telephone, Boston, 1930.

MANURE

For sale by METROPOLITAN COAB CO. Would prefer to have buyer team from our stables but will sell delivered on cars at any rail road in Boston. Apply to Manager, Metropolitan Coab Co., 30 Congress St.

The Worcester Polytechnic Institute

WORCESTER, MASS. T. C. MENDENHALL, President. Courses of study in Mechanical, Civil and Electrical Engineering, Chemistry and General Science. New and extensive laboratories in Engineering, Electricity, Physics and Chemistry. Special facilities in Steam and Hydraulic Engineering. Catalogues, showing positions filled by graduates, mailed free. Address J. K. MARSHALL, Registrar.

Owners of Farms

If You are desirous to SELL, RENT, OR EXCHANGE

Your farm, WITH OR WITHOUT privilege of buying, now is the time to list them with us. We are constantly having calls for such, and make a specialty of FARM PROPERTY. Send full particulars to

MASS. PLOUGHMAN OFFICE.

FAIRBANKS-MORSE

...GASOLINE ENGINES... For Ensilage Cutting GRINDING AND PUMPING, Saw and Grist Mills, Electric Lighting.

Made in Portable Form, especially for Farm Work. SIZES 2½, 5, 7½, 10 Horse Power.

No steam, or danger from fire. CHARLES J. JAGER CO. 174 High St., cor. Battery-march, BOSTON, MASS.

Catalogues and full data sent upon application.

See our Special Offer on the Eighth page.

TURKEYS.

How to Grow Them.

No book in existence gives an adequate account of the turkey, its development from the wild state to the various breeds, and complete directions to the breeder, feeder, and marketer. This book is an effort to fill this gap. It is based upon the experience of the most successful experts in turkey culture, from different parts of the country, including Canada and New Brunswick, that the reader may see what ways have proven successful in each locality. The prize-winning papers out of nearly 200 essays submitted by the most successful turkey growers in America are embodied, and there is also given an essay on turkey culture, from different parts of the country, including Canada and New Brunswick, that the reader may see what ways have proven successful in each locality. Profusely Illustrated. Cloth, 12mo. Price, postpaid, \$1.00. Address Mass. Ploughman, Boston.

HOTELS. Transfer Hotel JUST OPENED. Rooms, Restaurant and Board, at Reasonable rates. 157 & 159 E. 43 St., - NEW YORK CITY CHAS. BECKMANN, Prop.

WHEN IN BOSTON, STOP AT THE

AMERICAN HOUSE

HANOVER ST., near South St. Station. Headquarters of the large hotels in Union Station, Downtown, business and amusement centers. LARGEST ROOMS in the city for the price (\$1.00 per day and upward). Rooms have electric light in every room in the house. \$10.00 has just been spent on the house, giving patrons every modern improvement and ensuring them of moderate prices. EUROPEAN PLAN. The special breakfast at 50 cents and table d'hôte dinner at 30 cents are famous. C. A. JONES.

Quincy Mutual Fire Insurance Co.

INCORPORATED IN 1861. ORGANIZED BUSINESS IN 1863 CHAS. A. HOWLAND WILLIAM H. FAY President Secretary CASH FUND APRIL 1, 1898, \$625,000.00 SURPLUS OVER REINSURANCE, \$1,000,000.00 AMOUNT AT RISK, \$54,675,348.00 Losses paid during past year \$36,024.48 Dividends paid during past year \$72,493.25 GAIN IN SURPLUS DURING PAST YEAR, \$80,000.00

How to Get Well

How to Keep Well is the best book DOCTOR BOOK OUT. Its advice is sound, sensible, safe. Rev. Dr. Miner said: "It is a charming book, which cannot fail to do vast good." Third edition, revised and improved. Price only \$1.00. For sale by MASS. PLOUGHMAN, 178 Devonshire St., Boston.

MOSELEY'S OCCIDENT CREAMERY

FOR TWO OR MORE COWS. PERFECT CREAM SEPARATOR. SEND FOR CIRCULARS. MOSELEY & FRITCHARD MFG. CO., CLINTON, IOWA.

Dairying for Profit,

—OR THE— POOR MAN'S COW.

For 15 cents. We have made arrangements with the publishers to furnish our subscribers with this valuable little book for only 15 cents. The author, Mrs. Jones, is one who has made a success in this line and knows what she is talking about. She writes in a concise, practical way, treating only of what she has learned in her own experience, which has been a long and varied one, and covering fully the whole subject. Any of our readers who keep cows, whether one or one hundred, will find this book a treasure. Send fifteen cents to the MASS. PLOUGHMAN OFFICE, Boston Mass.

Milk Route

FOR SALE of 20 cans 2 extra fine horses 7 years old, new wagons, pump, ice-chest, milk sink, 3 sets small cans, 135 large cans, some jars. Single harness, blankets, etc. Milk retained for 8 and 10 years around nearly all family trade. Less than 8 miles of Boston. Apply to JAS. A. WILLEY, 10 and 12 Federal St., Boston.

THE BUSINESS HEN

Breeding and Feeding Poultry for Profit. A condensed practical encyclopedia of profitable poultry-keeping. By 25 practical poultrymen. F. H. Jacobs, Henry Hale, James Rankin, J. M. Dewe, et al. 5000 questions about poultry for profit. Carefully edited by H. W. Coltingwood. A collection of the most valuable articles on poultry ever written. Starting with the question "What is an Egg?" it indicates the conditions for developing the egg into a chick. Incubation, care of chicks, treatment of diseases, selection and breeding, feeding and housing, are discussed in a clear and simple manner. Two successful egg-farms are described in detail. On one is a flock of 500 hens that average over 200 eggs each per year! In short, this is the best book for all who love "the little American hen" that has ever been printed. For Sale by Mass. Ploughman.

Profusely Illustrated. Cloth, 12mo.

Price, postpaid, \$1.00.

Address Mass. Ploughman, Boston.

MASSACHUSETTS PLOUGHMAN
BOSTON, AUGUST 27, 1898.

Persons desiring a change in the address of their paper must state where the paper has been sent as well as the new direction.

Removal.

The offices and composing room of the MASSACHUSETTS PLOUGHMAN have been removed to numbers 10 and 12 Federal street, corner of Milk street, the publication office being in Room 12.

The new location is easy of access, being directly opposite the Boston post office, nearly every line of street cars passing the building, and is on the direct route between the two union railroad stations. The offices on the fourth floor are readily reached by elevator, and a call from our friends and patrons will always be welcome.

The wise man is not one who makes no mistakes, but who makes his mistakes his best teachers.

All men are supposed to have brains, but some men seem to use theirs no more than a potato uses its eyes.

The country parson and country schoolmaster both have a great opportunity. The future leaders in both city and country pass under their joint influence.

Kicking and pounding the cows gives some relief to the feelings, but it never seems to educate the animals much, except in the wrong direction. Better exercise by kicking the side of the barn.

The rains have freshened the air and laid the dust, and those who have postponed their outing trips until late, will be able to travel in comfort, and will probably enjoy some of the most delightful weather of the year.

For a short vacation trip those living near Boston can find nothing more enjoyable than to hire rooms in that city and make daily excursions down the harbor to Nantucket, Nahant, Gloucester and the other charming resorts for which the region is well known.

Quite frequently the agricultural editor receives inquiries about the value of coal ashes. They have no fertilizer value because the growth from which the coal was made was not composed of potash plants. The best use for coal ashes is for absorbents in stables, outhouses and chicken coops.

The New England fruit grower will always have some advantage over the grain grower of his section because while the western grain is as good as that grown at home, the home grown fruit is certainly of better quality and more attractive than that brought from a distance. The local fruit grower can never be wholly crowded out by distant competition.

There is a great difference in the treatment of shippers by various express lines. Some of them will carry perishable products a long distance and deliver them in fairly good condition, while by other lines the consignment is almost sure to be more or less damaged in transit. Some express companies need to be waited upon by delegations of shippers of produce who should call their attention to this neglect and point out the probability of larger shipments under better conditions.

Evidence is not wanting to show that considerable effort is to be made during the coming season of agricultural fairs to purge these exhibits of their objectionable features. A country fair has been the traditional harvest field of all the gamblers, dishonest fakirs and immoral side shows of the country. These features often gain admission to the fair under false pretenses unknown to the managers. But of late years most of the large fairs have made determined efforts to sift out the most of these, with the result that the modern cattle fair, while improving its uplifting and educational tendencies, is becoming less and less a refuge for those elements which pull down and demoralize.

To make a notable success of a great fair like that at Portland is a difficult task. So difficult in fact, that the managers of many large fairs have been forced to give up the attempt to have them regularly. New England's great exhibit, however, still holds the fort at the old location and makes a financial success, at the same time giving the public the full worth of their money and meeting all expectations. Maine has always been known as a good state for agricultural fairs and the success of the New England since its removal to Portland well bears out the reputation of the Pine Tree State in this regard. The managers of the fair learn by experience each year, and the result is that each succeeding fair has been in some way improved.

How's This!

We offer One Hundred Dollars reward for any case of Catarrh that cannot be cured by Hall's Catarrh Cure.
F. J. CHENEY & CO., Toledo, O.
We, the undersigned, have known F. J. Cheney for the last 15 years, and believe him perfectly honorable in all business transactions and financially able to carry out any obligations made by their firm.
W. & T. TRUAX, Wholesale Druggists, Toledo, O.
W. L. DUNN, KINMAN & MARVIN, Wholesale Druggists, Toledo, O.
Hall's Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system. Testimonials sent free. Price 75c. per bottle. Sold by all Druggists.

CURRENT TOPICS.

A fatal rear-end collision occurred last Sunday evening at the Sharon station of the Providence division of the N. Y. & N. H. & H. R. R., which resulted in four deaths and some thirty or forty injured. The accident was caused by a second section of the Newport train running into the first section which was standing at the Sharon station, the engine telescoping the rear car and entering a few feet in the next car. It was said that the danger signals were all set and the brakes in perfect condition and only an investigation will reveal the primary cause of the accident. The dead and injured number among them some well known people in Boston and vicinity.

Boston has been a scientific centre the past week for the fiftieth annual meeting of the American Association for the Advancement of Science has been holding their sessions here and the attendance has been large, including some twelve or fifteen hundred of the prominent scientists of this as well as foreign countries. There have been as many as one hundred sessions, with fully four hundred papers read, covering every branch of scientific research. The society in reality had its origin in this city and the fiftieth anniversary is fittingly celebrated here.

It was a well known fact that Secretary Day accepted the office of secretary of state much against his personal inclination and only because serious consequences might have followed a change at that critical time. Now that the country is once more at peace he has tendered his resignation which has been accepted. He has fulfilled the duties of that office in an especially satisfactory manner and is now to act as chairman of the peace commission which is to settle the details of the treaty of peace in Paris. Col. John Hay, United States ambassador to Great Britain, has been chosen to succeed Secretary Day. This choice is a very happy one as Col. Hay is a diplomatist of experience and ability, having served his country at Paris, Madrid and London. He is very highly regarded in England where he has done much to promote and emphasize the good feeling between the two nations, a sympathy which has served us well in this war.

Fuller particulars from Manila as to the surrender of that city show that it included the entire Philippine group of islands, together with 11,000 Spanish officers and soldiers, 7,000 of them regulars. Capt. Gen. Augustin resigned his command several days previous to the surrender and by his departure for Hong Kong, left to his subordinate the responsibility of surrender. Gen. Merritt has taken military possession of Manila and reports the city as tranquil. So far as is consistent with his military control, he has retained the local civil authorities in office. The insurgents under Aguinaldo have not been allowed to enter the city and are excluded from any share in its administration. The fact that the city was taken after peace was declared has been made the basis of a claim by the Spanish that it shall in no way affect the final disposition of the Philippine question.

The insurgents are inclined to be a little ugly. Several hundred of them have deserted and are trying to enter the city. Aguinaldo holds the waterworks and has cut off the supply so that the city is in great need of water. Aguinaldo has promised to open the works conditionally and he has made eight demands on the Americans as follows:

First, that the Philippines withdraw only to certain limits. Second, that they retain certain city convents. Third, that the Americans control only the city. Fourth, that General Merritt consult with him regarding the civil appointments. Fifth, that the Philippines have the right to enter the river and harbor. Sixth, that the Americans return the Philippines' arms. Seventh, that the Americans be confined to the city. Eighth, that the Philippines have the right to enter the city armed.

Aguinaldo represents only a small faction of the natives, and trouble would surely follow if he had control. No more troops will be sent to the Philippines until after the peace negotiations are ended. The military authorities believe the present force under Merritt will be sufficient for all demands likely to be made upon them, even should Aguinaldo resume his warlike attitude.

Admiral Sampson's fleet, which did such good service in Cuban waters, received a royal greeting in New York. A naval review was planned for last Saturday, in which Admiral Sampson's flagship, New York, Rear Admiral Schley's flagship, the Brooklyn, the Massachusetts, the Oregon, the Iowa, Indiana and Texas, all joined. As the vessels steamed slowly up the river to Grant's tomb and back again, they were enthusiastically received by hundreds of thousands of people lining the shores. The Oregon and Brooklyn attracted the most attention, the former for its splendid record and the latter for its evidence of active service, shown by its frayed battle flag and forty-four scars of the wounds received in the fight with Cervera's squadron.

Boston, also, is to have an opportunity to enthuse over some of the vessels of the navy as several of the smaller vessels are coming here to be overhauled and repaired at the Charlestown navy yard. These include the Detroit, Wilmington, Helena, Castine, Marietta and Topeka, some of the best known and most interesting ships of the navy. The Wilmington was in the first naval battle of the war off Cadenas. The Topeka came over from England in the early days of the war and

all sorts of rumors as to her capture were afloat, while the Marietta accompanied the Oregon in its famous run from San Francisco to Key West.

The troops are being removed north as rapidly as possible, as the reports of sick and dying are constantly being made. Another outbreak of indignation followed the arrival of the Mobile at Montauk, on which the accommodations and food provided were wholly unfit and insufficient for the sick and dying soldiers thereon. On board this vessel was the Second Massachusetts Infantry. Boston is also seeing the returning soldiers, the Oliveette bringing to this port a large number who will be cared for in the hospitals here. They all show evidences of the hardships and sufferings endured and of the price that has been paid for the glories of a successful war. Reports come from Porto Rico that the soldiers there are sickening, one thousand being reported on the sick list, and it is recommended that the sick there be sent home as soon as possible. One hundred thousand of the volunteer troops are to be mustered out of service immediately.

The late war has demonstrated the fact that it is wise for the United States to enlarge her navy, the brilliant achievements of the present naval force being a proof that it has thus far been developed along the right lines. It is now probable that congress will be asked to authorize the building of three first class battle-ships, three armored cruisers, six protected cruisers and six unprotected cruisers. The cost of these vessels will be about \$32,000,000. The battleships will be of the Alabama type, the armored cruisers similar to the Brooklyn, and the protected cruisers something like the Olympia, but more modern. In addition to these, bids have already been opened for the building of thirty-two torpedo boats and destroyers.

The Society for the Promotion of Agricultural Science.

At a morning's session of the Society for the Promotion of Agricultural Science an added interest was given by the presence of the members of the Association of Economic Entomologists, a number of interesting papers, both on entomological and agricultural subjects being read.

The first paper was on "Quarantine Against Foreign Insects: How Far Can It Be Effective?" by Professor J. B. Smith, State entomologist of New Jersey. Professor Smith said that to make such a quarantine thoroughly effective a corps of highly-trained inspectors would have to be maintained at every port of entry, and even with this, there would be the possibility of importing dangerous insects on parcels of stock or seeds, sent by express or through the mail without marks to show the nature of the contents. It would also be difficult to determine what insects are really to be regarded as injurious, as nearly all the insects which have been found injurious to our crops imported from foreign countries were considered harmless in their own countries. This is also true of the development of pests in different parts of our own country. The only safe way is to reject all stock or seeds infested with foreign insects. This would be very difficult. Special facilities for packing and unpacking delicate plants would have to be provided, and it would be necessary to make a microscopic examination of every fibre, leaf and bud of each plant in each shipment, which would, of course, be a practical impossibility. There are also certain classes of insects, which in their hibernating stage, are never found on the plants on which they feed, and thus dangerous insects may be brought on a ship which has nothing in her cargo to give a clue to the inspector. There are many other sources that cannot be guarded against.

There is no doubt that hundreds of species annually come to this country, but do not propagate, but once in a while a species does secure a foothold, and it is almost invariably discovered that it came in a way that would have defied inspection. Neither the gypsy moth nor the brown tail moth would have been kept out by inspection. Professor A. D. Hopkins then read a paper on "Insects Detrimental and Destructive to Timber and Timber Products." He gave a list of the principal insects of this class, the way in which they operated and the remedies for them. He stated that by observation of their habits of feeding and a proper treatment of the woods against which they operated their destructive character could be largely nullified.

In a paper on the food of the chipping sparrow, Professor C. M. Weed of the New Hampshire College recorded the results of a series of observations made June 22, on a family of these sparrows. The mother bird left the nest at 3.50 A. M. in search of early worms. The quest was successful and the search was continued without respite by both parents during the entire day. By actual count these parents came to the nest 180 times during the day. The day's work closed at 7.50 P. M. when it was too dark to see, should the late worm be abroad. Food was brought nearly every time the parents returned to the nest, although some of the trips seemed to have been made to furnish sand or grit for the grinding of the food. Soft-bodied cater-

pillars were the most abundant element of the food, but crickets and crane flies were also seen, and doubtless many other insects were also taken.

Secretary Plumb then read a paper by Professor Webster on "Some Recent Developments in the San Jose Scale Problem in Ohio." Undiluted kerosene had been used, but it was found that its effects on the trees were most detrimental. Whale oil soap was then used, and the results obtained were the most remarkable, it being found that there were seventy-five per cent more peaches on treated than on untreated ones. It is believed that in two or three years the scale will be entirely eradicated. The paper also described the manner of fumigating nursery stock with hydrocyanic acid gas, which has been found most effective.

"Some Notes on Progress in the Study of Varieties of Timothy" were read by Professor A. D. Hopkins, vice director and entomologist at the West Virginia Agricultural Experiment Station. Type plants showing distinctive characteristics were selected in 1894, 1896 and 1897, propagated by seed, and transplanted, preferably the latter. The plants selected in 1896 and 1897 from the meadow, pasture and fence row have developed under cultivation some striking and valuable characteristics, and these were illustrated by the speaker by means of a number of samples which he exhibited. Attention was called to the value of these varieties, and it was stated that they will be propagated by transplanting until quite a large isolated area of each is obtained, before an attempt is made to secure seed that is pure and will represent the varieties. It was indicated that this can be done, from the fact that early characteristics have been transmitted as far as the fourth generation. It was also stated that it has been demonstrated that the increased yield from transplanted and cultivated timothy will yield a larger profit than that of the average wheat crop.

Professor W. R. Lazenby followed with a paper on "A Study of the Blossoming and Pollination of Corn," giving an interesting description of the development of an ear of corn, the different conditions affecting the different points of development, and the ways in which these different stages of development may be assisted and protected.

Professor C. S. Phelps contributed a paper on "The effect of nitrogenous fertilizers on the protein in corn, oats and mixed grasses." In this paper he quoted figures to show that with the addition of a sufficient quantity of nitrate of soda, mineral fertilizers could be used, and still get a higher percentage of protein than when no fertilizer was used, but that when mineral fertilizer alone was used there was a heavy loss in protein. The use of nitrogen also greatly increased the weight of the yield.

Professor C. S. Plumb of Purdue University spoke on "The cereals and their relations to life zones in North America." He told of the results of inquiries as to the value of certain cereals in crops in different parts of the United States, and the effect of climatic conditions on them.

Country Real Estate.

The home farm of Frank A. Tucker, situated in Alexandria, Grafton County, N. H., on the Grafton road, and comprising 25 acres, with a good set of farm buildings, has been sold to Mary A. Stevens of Providence, R. I., who buys for a home.

In Ashland, on Union street and the electric car line to South Framingham William D. Wright of Everett has bought a thirty-acre farm for his own occupancy. R. T. Hewitson of whom Mr. Wright bought the place, recently made many improvements in the buildings, so the price paid was somewhat in excess of the taxed value of about \$5000.

S. H. Howe of Cambridge has bought the Brown farm at Derry, N. H., on the road to East Derry. Mr. Howe has already taken possession.

The Carroll Jacobs estate in Bridgewater has been sold to Ella F. Haskell of Rockland, Me. The sheep farm in Acworth, N. H., owned by F. R. Lufkin, has been sold to G. Chapman & Son of Waterbury, Conn.

A twenty-acre farm in Hanover has been sold for J. L. Tewksbury, to Mrs. C. G. Child of Boston.

The Stone farm, situated between City Mills and Norfolk, comprising twenty-five acres of land, farm buildings and personal property, has been sold to W. A. Sawyer of Milford, N. H.

Albert Whitten has sold his poultry and vegetable farm on Clay street in Middleboro, to Mrs. Phoebe E. Loring of Raynham. The property consists of a house, stable and other farm buildings, with eight acres of land. Mrs. Loring will occupy the place as a home.

This is a good season to visit some of the important farming operations within convenient reach. Anyone with open eyes and a willingness to ask questions can get valuable ideas from every large, well managed truck, fruit or stock farm. Some of the unsuccessful farmers ought to be visited also. Their methods are often like the danger signs on this line, which show one where not to venture.

The English meat buying public has acquired a liking for refrigerated meat as brought from Australia and the United States, and many think it is superior to any kind of British meat. It is claimed to cook more juicy and to have better keeping qualities. As a consequence meat dealers have actually put the native beef into storage in order to give it the flavor of the imported article. This is turning the table upon the British butcher who formerly could find no words too severe to apply to American frozen meat.

Washington News.

In 1891 and 1892 Uncle Jerry Rusk, the then Secretary of Agriculture, recommended to Congress in his annual report that the United States embassies in European countries be allowed each an agricultural attaché. His recommendation bore no immediate fruit and Secretary Rusk did not live to see his wish carried out even in part, but his recommendation is doubtless to some extent responsible for the presence of an agricultural attaché at our American legation in Germany, at this time. Germany, acting on Mr. Rusk's advice, appointed an agricultural attaché to this country. This gentleman's frequent calls at the Department of Agriculture and talks with the heads of Bureaus and the Secretary relative to things agricultural and experiments and movements likely to affect his country, has probably impressed the importance upon them of having a like representative in Germany at least. Our attaché to Germany is probably not having so easy a time in getting his information as does Baron Hermann, the German attaché here at our own Department of Agriculture, for the reason that in Germany they have no national department of agriculture. There is a department of agriculture for Prussia, one for Bavaria, one for Wurtemberg, and in fact a separate department for each state and principality down to the smallest; but there is no national organization or headquarters, so that our attaché finds it difficult to get into close touch with all sections of the Empire. Baron Hermann, however, can get a very good idea of what is going on all over the country by making visits to Secretary Wilson and his chiefs of divisions, because they have reports from all over the country, including every state and territory. During the beet sugar agitation, Mr. Hermann was a constant caller, feeling much alarm doubtless at the prospect of this country's making all its own sugar and cutting Germany out of a large business in this respect. Mr. Hermann admitted at once that his country could not stand against this in the matter of making beet sugar. He keeps a very close run of every experiment undertaken by American farmers likely to affect German trade, as well as sending home reports and samples of any new thing which may be useful to the people of his country. Some interesting matter may soon be looked for from our own attaché in Germany, as that country affords an easy and profitable field for American agricultural products in cases where no unjust discrimination is made.

POTATO FLOUR.

While Irish potatoes are used more largely than any American vegetable, it may not be generally known that they are capable of transformation into an excellent flour. In Austria the manufacture of this flour is an important industry according to a State Department report just received. As cornstarch is unknown in that country, and as potato flour is a pure starch flour it is used in Austria in many cases where the former would be used in the United States. It makes a beautiful, white light cake and is cheaper than wheat flour. The potatoes, after washing, are placed on rapidly rotating machines set with teeth and are then crushed in such manner that the starch is separated from the cells which contain it. Water is used freely in the process carrying away the starch and carrying it into vessels where it settles at the bottom. It is then refined and cleansed. Finally it is dried. What is left of the potatoes after the starch is extracted is fed to cattle and swine and has also uses in connections with distilleries, breweries and sugar factories.

GUY E. MITCHELL.

GERMAN FORESTRY.

Baron Hermann is a practical forester as well as agriculturist. In Germany a forester means a good deal more than in the United States. If United States methods prevailed in that country there would not be a bush high enough to hang clothes upon, but her statesmen foresaw long ago that in order to preserve her agricultural conditions, government care must be taken of her forests. Thus the government owns millions of acres of forest land and has supervision over millions more, giving it the best possible and most scientific attention, so that although the country is old and every foot of it well worn, so to speak, there are yet large forests which in some sections approach almost to vastness. But every acre is accounted for. The state of Prussia alone makes a net return of something like two million dollars annually from her forest reserve; this is over and above all expenses. In cases where private individuals, or estates own tracts of forest land, not of sufficient area to warrant the exclusive attention of a forester, the government assumes the management of the property, charging a certain per cent of the receipts for the care.

GERMANS PRACTICE CO-OPERATION.

Although the American farmer enjoys many advantages over the German in the way of possessing large tracts of land and having much labor saving machinery unknown in Germany, the German compensates for this to some degree by practicing close co-operation in every branch of trade and living. It is his stronghold, his bulwark. There are co-operative credit banks, co-operative dairies, co-operative steam plows, co-operative drainage and irrigation, co-operation in selling and buying goods, etc. There is no question but that it operates to their advantage and it would equally to Americans, if managed on a proper and equitable basis. Three men can club together usually and buy articles at a cheaper rate than one man can buy one, counting freight, etc., and this applies all through the list, providing the profits are not eaten up by capitalists who see to the co-operation part.

THE INTERNATIONAL SUGAR QUESTION.

At this time, during the International Sugar Conference, it seems proper to review briefly the present sugar question as affecting Europe and especially to note the independent and satisfactory position of the United States on the subject. The object of all English beet sugar producing countries has been, until the present, to increase by every means possible the volume of production. In 1855 the output of beet sugar amounted to 210,000 tons; in 1895 to 4,793,000 tons, an increase of 2,185 per cent while during the same period the increase of cane sugar was only 154 per cent. The great production over home consumption led to the establishment of export bounties, resulting in great increase in trade and the gradual substitution of beet for cane sugar in British and American markets. In England the proportion of beet to cane sugar, rose from 1861 to 1894 from 6 per cent to 76 per cent.

While continually increasing their bounties all nations recognize the ruinous effect and hence the desire to end the present situation. One nation cannot act, however, so action is sought by concert, through the Conference. The present bounties for export paid by the different

countries are: Germany, \$6.03 per ton to \$8.44; Austria, \$7.24 to \$10.86; Belgium, \$7.90 to 10.39 and France \$21.71. All these producing nations suffer from the system. The taxpayer pays more and more, not for the privilege of consuming sugar but to enable foreigners to buy it cheaper. Our consul at Ghent states the case when he says "The anomaly arises that sugar sells in England for forty per cent of its price in Belgium." If all the governments had bounties as high as France the English consumer would pay only fifteen per cent of the price on the Continent. Mr. Chamberlain has indeed declared that the French, German, Belgian, Austrian and Dutch tax payers were paying British purchasers an annual tribute of \$10,000,000. England, however, while enriching herself is robbing her colonies indirectly for they cannot longer engage in cane sugar culture with profit. The United States, with its demand for 2,500,000 tons annually—a third of the world's consumption—and by her new tariff law offsets any discriminating duty laid by European countries, so that her markets are at once closed to Europe while they remain open to cane sugar manufacturers, thus giving the British colonies an immense advantage over continental Europe and at the same time amply protecting the home industry.

POTATO FLOUR.

While Irish potatoes are used more largely than any American vegetable, it may not be generally known that they are capable of transformation into an excellent flour. In Austria the manufacture of this flour is an important industry according to a State Department report just received. As cornstarch is unknown in that country, and as potato flour is a pure starch flour it is used in Austria in many cases where the former would be used in the United States. It makes a beautiful, white light cake and is cheaper than wheat flour. The potatoes, after washing, are placed on rapidly rotating machines set with teeth and are then crushed in such manner that the starch is separated from the cells which contain it. Water is used freely in the process carrying away the starch and carrying it into vessels where it settles at the bottom. It is then refined and cleansed. Finally it is dried. What is left of the potatoes after the starch is extracted is fed to cattle and swine and has also uses in connections with distilleries, breweries and sugar factories.

GUY E. MITCHELL.

A GERMAN SCIENTIST ASSERTS THAT THE STUBBLE AND ROOTS OF A HEAVY CROP OF RED CLOVER CONTAIN AS MUCH FERTILITY AS \$30 WORTH OF CHEMICAL FERTILIZERS. QUITE A PROPORTION OF THIS FERTILITY IS TAKEN FROM THE AIR, AND BROUGHT UP THROUGH THE SUBSOIL.

EPIDEMICS among the cattle in South Africa carried off a greater part of the herds. The result is that butter is being imported into the colonies in large quantities, and at high prices. The American consul there urges our butter exporters to try and capture a share of this trade. Australian exporters ship butter a greater distance by the aid of cold storage. The hens also died off in South Africa, and there is a chance to export eggs at high prices.

READ and THINK.
Get a Working Farm Library.
Brain Tools at Low Cost.

Through arrangements with the publishers we are able to furnish our readers with any of the following books at very reasonable prices. They cover many of the most important features of farm management, are thoroughly practical, up to date, reliable and thought stimulating. Each book is written by a competent specialist under the editorial supervision of Prof. L. H. Bailey of Cornell University, and every one of them should be in the home of all who aim to carry on a farm in a practical and profitable way. They all have serviceable and tasteful cloth bindings.

- THE SOIL. Its Nature, Relations and Fundamental Principles of Management. By F. H. King, Professor of Agricultural Physics in the University of Wisconsin. 303 pages, 45 illustrations. Price to our readers, 60 cents.
- THE FERTILITY OF THE LAND. A Summary Sketch of the Relationship of Farm Practice to the Maintaining and Increasing of the Productivity of the Soil. By L. F. Roberts, Director of the College of Agriculture, Cornell University. 433 pages, 45 illustrations. Especially valuable. Price to our readers, \$1.00.
- THE SPRAYING OF PLANTS. A Succinct Account of the History, Principles and Practice of the Application of Liquids and Powders to Plants for the Purpose of Destroying Insects and Fungi. By E. G. Lodeham, late Instructor in Horticulture in the Cornell University. 269 pages, 92 illustrations. Price to our readers, 75 cents.
- MILK AND ITS PRODUCTS. A Treatise upon the Nature and Qualities of Dairy Milk, and the Manufacture of Butter and Cheese. By Henry H. Wing, Assistant Professor of Dairy Husbandry in the Cornell University. 280 pages, 33 illustrations. Price to our readers, 75 cents.
- PLANT BREEDING. Being Five Lectures upon the Amelioration of Domestic Plants. By L. H. Bailey, Professor of Horticulture in the Cornell University. 293 pages, 20 illustrations. Price to our readers, 75 cents.
- Address all orders to THE MASSACHUSETTS PLOUGHMAN BOSTON, MASS.
- THE PRINCIPLES OF FRUIT GROWING. By L. H. Bailey, Professor of Horticulture in the Cornell University. 820 pages, 114 illustrations. It appeals especially to the horticulturists who are willing to have their brain direct and supplement the work of their hands. Price to our readers, \$1.00.
- THE HORTICULTURIST'S RULE BOOK. A compendium of useful information for fruit growers, truck gardeners, florists and others. By L. H. Bailey, Professor of Horticulture in the Cornell University. 812 pages. Price to our readers, 60 cents.
- THE NURSERY BOOK. A Complete Guide to the Multiplication of Plants. By L. H. Bailey, Professor of Horticulture in the Cornell University. 365 pages, 132 illustrations. Price to our readers, 75 cents.
- THE FORCING BOOK. A manual of the cultivation of vegetables in glass houses. By L. H. Bailey, Professor of Horticulture in the Cornell University. 280 pages, 88 illustrations. Price to our readers, 75 cents.
- GARDEN MAKING. Suggestions for the Utilization of Home Grounds. By L. H. Bailey, added by L. R. Taft, F. A. Waugh and Ernest Walker. 417 pages, 256 illustrations. Price to our readers, 75 cents.
- THE PRUNING BOOK. A Monograph of the Pruning and Training of Plants as Applied to American Conditions. By L. H. Bailey, Professor of Horticulture in the Cornell University. 540 pages, 332 illustrations. Price to our readers, \$1.10.

His mother almost devoured him with kisses in return for this wonderful triumph of the vocal organs; and when she had finished, I, in turn, smothered him with caresses.

I never after that smiled, even to myself, at the extravagance of my friend's affection for her baby; the little love had twined himself around my own heart-strings. How could I?

And now that I am a mother myself, I feel less inclination still to laugh, as others may do, over that mystery of mysteries—a mother's love for her baby.

Sweetheart's Surprise.

It wouldn't have happened if Sweetheart hadn't been, of all the little women, the very most inquisitive. So mamma said, and mamma knew.

Sweetheart was continually introducing her small, blunt nose into everything—into mamma's cologne bottles and Ann Mary's cranberry pies, and even into Crested Ned's cage to investigate his seed cup. There were so many, many things in Sweetheart's world to examine and look into and to smell of. It kept her very busy and got her into all sorts of scrapes; but the very funniest and really the most serious, too, happened one day down at the beach. They were all "clamming." Quite a pile of the big, ugly fellows lay near Sweetheart when she sat down to rest.

"I wish I knew what the rest of him was like," she thought, as a long, black neck issued inquiringly from one of the shells; "I'm going to peek in and see. I shouldn't be s'prised if he was homely all over."

She leaned over and peered down at the slippery shell. Of course the clam drew in his head quickly, but he left his front door wide open. In went Sweetheart's nose, with her two bright, inquisitive eyes just behind, when—snap! the front door shut on the poor little nose. It was dreadful; but afterward, when the front door had opened again, and the poor little nose had been anointed with vaseline and cuddled comfortably, how Sweetheart laughed at the funny photograph papa drew of her with a big clam on her nose!

"I guess I won't be 'quis'tive any more, though," she said.

A Suggestion.

A mother who could hear in the next room every morning her small son of nine talking to himself as he spelled out the words and added the figures, crosswise, up and down, and in every possible way, of a large calendar which hung directly in front of his bed, be thought herself of furnishing him better occupation.

She took down the calendar and put up in its place a good print of Raphael's "Madonna,"—this with no word to him of the change.

The next morning the little one's voice was still, but a noiseless peep into the room showed his eyes gleamed rapturously to the picture, while about his lips the hint of a smile betrayed that his absorbing interest was a satisfactory and pleased one.

Since then, at intervals, his morning picture is changed, not too frequently, for a child demands reiteration, until the boy has become a small connoisseur in famous paintings, and his occasional short visits to an art gallery are a great delight to him because of his main studies. The first ten minutes of a child's day are a most valuable receptive period. The young brain is refreshed by sleep, unexcited by any of the day's occupations, eager for impressions, and peculiarly responsive to their influence.

—Household.

The 'E flat' Horn at Santiago.

At the battle of Santiago, when the army moved forward in the charge—you probably have all read the account of it in the newspapers, how the man who played the E flat horn in the band left his place in the band and rushed forward with the soldiers in the attacking column. Now you know the band's place in the rear. They have no gun or sword, they cannot fight, and their position is in the rear of the column, out of danger. But this man unmindful of everything, broke away and went far up the hill with the charge, carrying his horn over his shoulder, along with a strap. For a time he went along unobserved, until one of the officers happened to see him. And he said to him, "What are you doing here? You can't do anything; you can't fight; you haven't any gun or sword. This is no place for you. Get down behind that rock."

The soldier fell back for a minute half dazed, and feeling the pull of the strap on his shoulder replied, "I can't do anything, I can't fight." And so he got down behind a rock. But almost instantly he raised his horn and began to play that grand old air, "The Star Spangled Banner." They heard him down in the valley, and immediately the band took it up, and in the midst of those inspiring strains the army charged to victory. I would rather have heard that soldier, playing "The Star Spangled Banner" behind the rocks at Santiago, than to hear the finest and most perfect music that Theodore Thomas ever produced, which had no soul in it, though much of Thomas's music has.—Col. R. W. Conwell.

I confessed that I had not. The whole thing, in fact, was out of my range of knowledge. I knew all about Dante in the original, and a dozen other fine lady accomplishments; but nothing about babies teething.

"Just look at the little pearls!" exclaimed my friend as she opened the child's mouth. "Are they not beautiful? You never saw anything so pretty—confess that you never did. Precious darling," continued the mother, rapturously hugging and kissing the child, "it is worth its weight in gold!"

But the crowning miracle of all was when "baby" began to walk. Its learning to creep had been duly heralded to me. So also had its being able to stand alone; though this meant, I found, standing with the support of a chair. But when it really walked alone, the important fact was announced to me in a note, for my good friend could not wait till I called.

"Stand there," she said to me, in an exulting voice. "No, stoop, I mean; how can you be so stupid?"

And, as I obeyed, she took her station about a yard off, holding the little one by either arm. "Now, see him," she cried, as he toddled towards me, and finally succeeded in gaining my arms, though once or twice I fancied he would fall, a contingency from which he was protected, however, by his mother holding her hands on either side of him, an inch or two off. "There, did you ever see anything so extraordinary? He's not a year old, either."

By this time I began to be considerably interested in "baby" myself. He had learned to know me, and would begin to crow whenever I entered the nursery; and I was, therefore, almost as delighted as my friend, when, for the first time, he pronounced my name. "Djane," he said, "Djane!"

THE HOME CORNER.

FREE PATTERN.

By special arrangement with the BAZAR GLOVE-FITTING PATTERNS CO., we are able to supply our readers with the *Boys' Blouse* Pattern at very low cost. It is acknowledged by every one that these patterns are the simplest, most economical and most reliable patterns published. Full directions accompany each pattern, and our lady readers have been invariably pleased with them in the past. The coupon below must accompany each order, otherwise the pattern will cost the full price.

MASS. PLOUGHMAN COUPON.

Cut this out, fill in your name, address, number and size of pattern desired, and mail it to THE HOME CORNER, MASS. PLOUGHMAN, BOSTON, MASS.

Name _____
Address _____
No. of Pattern _____
Size _____
Enclose ten cents to pay expense.



No. 7440—Boy's Blouse.

For ordinary wear in country or city no garment is so satisfactory as a blouse of this kind. It may be worn with skirts or knee trousers or form the upper part of a "Brownie" overall suit. Striped outing flannel is the material here illustrated, the bow tie of blue checked silk giving a becoming finish at the neck. The simple shaping is by shoulder or under-arm seams which join fronts and back together, bands being stitched on to strengthen the shoulder seams. A box plait is formed at the edge of the left front, through which button-holes are worked to effect the closing in the centre. A narrow hem or facing finishes the lower edge, through which tapes or elastic is run to hold the fullness in position at the waist, while the drop is arranged in regular sailor blouse style. A useful pocket with pointed overlap is stitched to position, on the left front. A turn-over collar, the pointed ends flaring apart over the box plait. Regulation shirt sleeves gathered top and bottom are finished with straight cuffs at the wrists. Blouses in this style are made of serge, flannel, chevot, pique, duck, linen, Galatee gingham, jean, cambric and lawn and simply stitched on the free edges. To make this blouse for a boy of eight years old will require two and one-half yards of material 30 inches wide. The pattern, 7440, is cut in sizes for boys of 4, 6, 8, 10 and 12 years of age. With coupon, ten cents.

To remove rust stains from linen and soap thoroughly. Over an iron lay a wet cloth folded several times then the soaked cloth or garment. When steaming hot dip the finger in the oxalic solution and rub on the spot which will quickly disappear. Rinse well at once.

Ink spots may be removed from linen by rubbing in white wet a little powdered tartaric acid, then rinsing. Another method is to dip the stained part in melted tallow then wash out the grease and the ink will come with it.

Mildewed articles should be wet in soap suds and spread on the grass in the sun; the spots should be covered with a mixture of soft soap and powdered chalk in equal parts. One day's sun on this mixture will usually remove the stains; if not the article should be kept in suds over night and the process repeated until successful. Buttermilk used in the same way is often effectual.

Blood-stained garments should be soaked in cold water to which a little ammonia is added. Where this cannot be done a thick paste of starch and cold water should be laid on and left until dry then brushed off, repeating the process where necessary.

Mosses well rubbed in or a soaking in sweet milk will usually remove grass stains; alcohol is also good. Scorch stains may be taken out by dipping in warm water, then in lemon juice, covering with salt and exposing to the sun's rays. A dipping in soap suds followed by bleaching is also effectual. Turpentine will remove paint spots from coarse or strong fabrics, but for fine materials benzine or naphtha is better. If a spot on linen resists acids it should be moistened with water and held over the smoke of a sulphur match, then well rinsed.

Stains left by machine oil and grease spots can be removed by rubbing the spots with a cloth wet with ammonia, then washing with soap and cold water.

To fasten rugs securely make at proper distances on the wrong side small thread loops reaching just to the edge of the rug. There are slender, flat-headed tacks that will not injure the finest carpet, and are sufficiently strong with the loops to hold rugs in place. The tacks are not to be driven their full length, and readily removed when a change of position is required. The rugs can at any time be lifted and shaken, says the National Stockman.

A large druggist can be attached to a floor in a similar manner, using small rings in place of loops. Saw them on the wrong side near the edge at such a distance that when laid rings and tacks will be invisible.

In the house furnishing departments of city stores hollow glass rolling pins are sold, to be filled with ice water and used in making pastry. We may not be able to command glass rolling pins, but we have something which will do equally good work; a large, old-fashioned, long-necked bottle.

The idea suggested itself to me when I was rolling pie crust, shortened with suet, for mince and pumpkin pies. Suet hardens very quickly but can be used for anything that is eaten warm. In this case the bottle can be filled with hot water and worked like a charm. In the absence of ice water in summer

it can be filled with the coldest water obtainable, and changed as necessary.

Suet when properly rendered is as sweet as butter and preferable to butter for cooking food to be eaten hot, as anything fried in butter turns dark. Cut the suet in small pieces, cover with cold water and let stand twenty-four hours, changing the water once and using a little salt in the first water if it is in the least bloody.

Drain well and put into an iron kettle with a smooth bottom, adding a teacupful of milk to every two pounds of suet. Cook very slowly until the fat is clear and light brown, all sound of cooking has ceased and the pieces settle. Loosen from the bottom occasionally to prevent scorching but avoid much stirring. Remove from the fire and when partly cold pour into molds. Press the pieces through double cheesecloth; the resulting fat is good for many household uses.

Possibly this suet will not keep as long as that obtained in the usual way. I only order a few pounds from the market at a time, preferring that it be fresh.

The time for preparing the spiced vinegars which add so much to the cook's success in making soups, sauces or salads, is at hand and a little time and forethought now will save many steps, and more thought, during the rest of the year, says the Ohio Farmer.

Many a cook will command the growing season, yet never think of preparing a mint vinegar which makes it possible to serve her favorite sauce any season and with almost no trouble at all. To prepare the vinegar wash the leaves, shake them dry, and put into a large-mouthed bottle. Fill the bottle with good cider vinegar and at the end of a month strain off the vinegar and seal it up in small bottles. For nasturtium vinegar proceed in exactly the same way, merely substituting the blossoms and green seeds of the nasturtium for the mint leaves.

A spiced vinegar may be made by dissolving two pounds of sugar in a gallon of vinegar and then dropping in some little muslin bags containing an ounce each of various spices. What taste of the one who prepares the vinegar. All spice, cloves, pepper, mace, mustard and celery are commonly used. This is fit for use in a short time, but is more spicy after standing a few weeks.

These are all good, but the vinegar of all vinegars is the Tarragon vinegar. Nothing else can give the stamp of perfect completeness to either soup, sauce or salad that is obtained by a few drops of this. Just as the blossoms are coming open, gather the stalks and twist them till the leaves are well bruised. Put about six good handfuls into a gallon of vinegar, cork tightly and let stand for two months.

While these are all used in the way indicated, they are also fine when used on cold meats in the same way in which ordinary vinegar is used. Only one trouble follows their use in the latter way—the family will object to using plain vinegar after using these.

A delightful aromatic vinegar to use in a bath, or as a medicinal vinegar, is made as follows: Get a gallon of good strong vinegar and add to it an ounce each of rosemary, wormwood, lavender, sage, rue and mint. Have it in a stone crock—never in metal—and keep near the fire for four days. Strain, and add an ounce of powdered camphor gum. Bottle and keep tightly corked. If about to be exposed to infection in any way by caring for those who have contagious diseases, wash the face, neck and hands with vinegar, slightly diluting it if it seems too strong. When using it as a bath, or for bathing the head, when aching, use a good tablespoonful in a quart of water.

Few housekeepers realize the value of a screen of blossoms or leafy plants to conceal by its presence the unsightly garbage pail, the necessary ashbarrel and the scrubbing pails and cloths which it is desirable to keep outside the kitchen door, says the N. Y. Tribune. Theoretically, the pail which holds garbage or the waste of the kitchen should be emptied and rinsed out daily, and scrupulously scalded out at least twice a week who have contagious diseases, wash the face, neck and hands with vinegar, slightly diluting it if it seems too strong. When using it as a bath, or for bathing the head, when aching, use a good tablespoonful in a quart of water.

Not only the garbage, but the scrubbing pails and the cloths for cleaning should be carefully washed out whenever they are used, and disinfected in summer by drying them in the "boiling hot" sun. In summer these pails and cloths should be kept in the open air if possible. A screen of sweet peas, rose vines, Madeira vines or simple chimneys of any sort is ornamental and better than anything else for covering a trellis behind which these necessary adjuncts of housekeeping can be kept.

It sometimes happens that an extraordinary influx of flies appears in the house. The young housekeeper is not likely to think of these disagreeable but useful insects as nature's scavengers, or look about her house and premises for a reason for their presence. She is more likely to attribute the visitation to the season, or to anything but a distance that when laid rings and tacks will be invisible.

In the house furnishing departments of city stores hollow glass rolling pins are sold, to be filled with ice water and used in making pastry. We may not be able to command glass rolling pins, but we have something which will do equally good work; a large, old-fashioned, long-necked bottle.

The idea suggested itself to me when I was rolling pie crust, shortened with suet, for mince and pumpkin pies. Suet hardens very quickly but can be used for anything that is eaten warm. In this case the bottle can be filled with hot water and worked like a charm. In the absence of ice water in summer

The best way to do in the country, when the work has been neglected and the garbage has begun to attract flies, is to have it buried. Put it deep in the ground, after first pouring over it a solution of equal parts of common washing soda and lime. Old leather or debris of any kind that needs to be destroyed can be buried in this way, with a little lime and soda, and after twelve months will become dissolved. It makes a valuable fertilizer mixed with about one-twelfth its bulk of earth. Earth is one of the most valuable of all disinfectants. When decaying meat or any kitchen refuse threatens to become a source of annoyance it is best to bury it, using lime and soda in the proportion of a handful of soda, dissolved in a little water, for every pallid of garbage.

Any refuse except metal that cannot be reduced to ashes by a bonfire can be disposed of in this way. Old tin cans are about as troublesome as any kitchen waste, because they cumber the surface of the ground. A limited number may be painted a good neutral color and serve as flower pots. The quart size is just big enough to slip inside an ordinary jardiniere. Such jardiniere or flower pots may be found in dull greens, browns and other neutral-colored potteries at as low as fifteen or twenty cents each. A group of these jardiniere make a much more slightly window than common clay flower pots. Plants thrive better in a tin can set in pottery than in the clay flower pot. This ornamental outside pot, dignified by the name of jardiniere, also takes the place of a saucer and catches the water which drips from the perforations in the bottom of the can, insuring perfect drainage. The greater part of refuse cans, however, must be sent away as useless, for only a limited number will be needed to hold flowers. Do not use old cans to hold things or for any species of cooking. Used for such purposes, they are a menace to health.

Below will be found recipes for cooking vegetables now in market, says Vick's Magazine. These have all been used by experts and found excellent:

Corn Boiled on the Cob.—To retain its sweetness corn should be cooked as soon as possible after picking. If necessary to keep over night spread it out singly on the cellar floor, as quickly as received. Do not open or tear the husk till ready to boil. Remove the husks and every thread of silk. Have a kettle of boiling water ready, add salt, then put in the corn and cook ten minutes after water begins to boil.

Corn Soup.—Three ears of corn, remove from the cob, and boil coarsely in three pints of soup stock very slowly one-half hour. Take out cobs, put in the corn, and boil twenty minutes, then rub the corn through the sieve, add salt and pepper to taste. Boil again and stir into the soup a tablespoonful of flour and butter mixed. When it thickens add one cupful of boiling milk. Let this mixture come to a boil, add one beaten egg and serve.

Green Corn Fritters.—Cut the corn from three good sized ears and chop it

slightly. Add one well beaten egg, half cup of milk, one tablespoonful of sugar, half teaspoonful of pepper; add flour enough to make a thin batter. Put one teaspoonful of baking powder in the flour; fry to a golden brown in boiling fat.

Green Corn Pudding.—Two dozen ears of corn; one quart of milk; four eggs; one tablespoonful salt; two teaspoonfuls of sugar; one teaspoonful flour. Grate the corn, add milk, eggs, salt and sugar. If the corn is young, add one or two tablespoonfuls of flour. Bake in a greased pan two hours, and if quantity is greatly increased, three hours. Bake moderately.

String Beans.—After stringing the beans, cut each one into about three pieces. Put them into a kettle of boiling water, add a piece of butter, and when partly done, add one teaspoonful of salt. Boil thirty-five minutes. Drain, add to each quart two ounces of butter, dust over them a tablespoonful of flour, add a gill of cream or milk, bring to boiling point, add salt and pepper and serve. The first butter softens the beans while they are boiling.

Lima Beans a la Polette.—Pint of young beans, yolk of two eggs, tablespoonful of butter, dash of pepper, two tablespoonfuls flour, level; half pint of milk, half teaspoonful salt, half teaspoonful onion juice. Beans should be covered with boiling water, add speck of soda and boil thirty minutes. Drain, put butter in sauce pan, after it is melted add the flour, mix; add the milk, stir till boiling, then add salt, pepper and onion juice. Take from fire, add yolks of eggs, beaten. Dish the beans, pour over the sauce and serve hot.

Cucumber Salad Cups.—Select medium sized cucumbers, pare carefully and cut off the two ends, cut them in halves lengthwise, take out the seeds and put the cucumbers into ice water for two hours. When ready for use wipe the cucumbers dry, set them on a bed of lettuce leaves, asparagus leaves, cress, parsley or any pretty garniture, and fill the shells with lobster, salmon or shrimp salad, asparagus, potato or vegetable salad; mix with mayonnaise before stuffing and put more on top afterwards.

Kidney Steer.—For a kidney steer, split the kidneys into halves and trim off all the sinews and fat inside. Cut them into small pieces; put in a stew-pan and cover with cold water; add over a moderate fire and bring almost to boiling point. Drain this off, cover again with cold water and heat again. Do this three times. Put one tablespoonful of butter into a frying-pan and stir until a nice brown; then add one tablespoonful of flour and half a pint of stock or boiling water. Stir constantly with a wooden spoon until it boils. Add one tablespoonful of Worcestershire sauce, one tablespoonful of mushroom ketchup, a teaspoonful of kitchen bouquet, salt and pepper, and the kidney. Stir again until the kidney is thoroughly heated; take from the fire and serve immediately.—Mrs. Rorer in the Ladies' Home Journal.

FREE COUPON.
Cut this out and mail it to the office of the Massachusetts Ploughman, giving name and address, for one package of

WARD'S INODOROUS CONCENTRATED SOLUBLE PLANT FOOD.
ENOUGH FOR 50 PLANTS.
Your plants will blossom more full and remain longer in flower. The fragrance is increased and the leaves are much larger and of a rich, deep color.

Enclose ten cents in cash or postage stamps to pay for costs, to the
Mass. Ploughman, - - Boston, Mass.

Large New Maps of KLONDIKE-ALASKA-CUBA FREE
To all who order the People's Atlas of us now we will send free maps of Cuba and Alaska, newly engraved from the latest governmental surveys and official information. Size of each map, 14 by 22 inches. The Alaska map accurately locates the Klondike country and other great gold-fields in that far-off land, and the routes by which they are reached. A brief history of each country accompanies the maps. See our offer below:

OVER 200 MAPS AND ILLUSTRATIONS
THE PEOPLE'S ATLAS contains over 200 large Maps and Illustrations, and 120 Pages, each page 11 by 14 inches. It gives the Population of each State and Territory, of All Countries of the United States, of American Cities, by Last U. S. Census.

HANDSOME MAPS.—The handsome Maps of all the States and Territories in the Union are large, full page, with a number of double-page maps to represent the most important States of our own country. All Countries on the Face of the Earth are shown. Rivers and Lakes, the Large Cities of the World, the Railroads, Towns and Villages of the United States are accurately located.

SPLENDID PICTURES embellish nearly every page of the reading matter, and faithfully depict scenes in almost every part of the world. It contains a vast amount of historical, physical, educational, political and statistical matters, comprising a General Description of the World.

EACH STATE.—This Atlas gives about each State the Population for the Past 50 Years, History, Miles of Railroad, Soil, Climate, Productions, Industries, Educational and Religious Interests, Interest Laws, Etc., Etc.

THE UNITED STATES.—This Atlas gives the Population and Electoral Votes for President in the years 1820 and 1880, by States. List of All the Presidents of the United States, and the Presidents of the Republics of the World. Statistics of Immigration, Public Debt for the Last 50 Years, Gold and Silver Statistics, Postal Information, and Other Information that should be in every Home, Store, Office and School-room.

OUR BARGAIN PREMIUM OFFER
The Massachusetts Ploughman, one year,
The Woman's Home Companion, one year,
The People's Atlas, with new maps of Cuba and Alaska.

All for \$2.50.
This offer is unrivalled....

Address:
MASSACHUSETTS PLOUGHMAN, 178 DEVONSHIRE STREET, BOSTON, MASS.

FREE PATTERN.
By special arrangement with the BAZAR GLOVE-FITTING PATTERNS CO., we are able to supply our readers with the *Boys' Blouse* Pattern at very low cost. It is acknowledged by every one that these patterns are the simplest, most economical and most reliable patterns published. Full directions accompany each pattern, and our lady readers have been invariably pleased with them in the past. The coupon below must accompany each order, otherwise the pattern will cost the full price.

Name _____
Address _____
No. of Pattern _____
Size _____
Enclose ten cents to pay expense.

No. 7440—Boy's Blouse.

For ordinary wear in country or city no garment is so satisfactory as a blouse of this kind. It may be worn with skirts or knee trousers or form the upper part of a "Brownie" overall suit. Striped outing flannel is the material here illustrated, the bow tie of blue checked silk giving a becoming finish at the neck. The simple shaping is by shoulder or under-arm seams which join fronts and back together, bands being stitched on to strengthen the shoulder seams. A box plait is formed at the edge of the left front, through which button-holes are worked to effect the closing in the centre. A narrow hem or facing finishes the lower edge, through which tapes or elastic is run to hold the fullness in position at the waist, while the drop is arranged in regular sailor blouse style. A useful pocket with pointed overlap is stitched to position, on the left front. A turn-over collar, the pointed ends flaring apart over the box plait. Regulation shirt sleeves gathered top and bottom are finished with straight cuffs at the wrists. Blouses in this style are made of serge, flannel, chevot, pique, duck, linen, Galatee gingham, jean, cambric and lawn and simply stitched on the free edges. To make this blouse for a boy of eight years old will require two and one-half yards of material 30 inches wide. The pattern, 7440, is cut in sizes for boys of 4, 6, 8, 10 and 12 years of age. With coupon, ten cents.

To remove rust stains from linen and soap thoroughly. Over an iron lay a wet cloth folded several times then the soaked cloth or garment. When steaming hot dip the finger in the oxalic solution and rub on the spot which will quickly disappear. Rinse well at once.

Ink spots may be removed from linen by rubbing in white wet a little powdered tartaric acid, then rinsing. Another method is to dip the stained part in melted tallow then wash out the grease and the ink will come with it.

Mildewed articles should be wet in soap suds and spread on the grass in the sun; the spots should be covered with a mixture of soft soap and powdered chalk in equal parts. One day's sun on this mixture will usually remove the stains; if not the article should be kept in suds over night and the process repeated until successful. Buttermilk used in the same way is often effectual.

Blood-stained garments should be soaked in cold water to which a little ammonia is added. Where this cannot be done a thick paste of starch and cold water should be laid on and left until dry then brushed off, repeating the process where necessary.

Mosses well rubbed in or a soaking in sweet milk will usually remove grass stains; alcohol is also good. Scorch stains may be taken out by dipping in warm water, then in lemon juice, covering with salt and exposing to the sun's rays. A dipping in soap suds followed by bleaching is also effectual. Turpentine will remove paint spots from coarse or strong fabrics, but for fine materials benzine or naphtha is better. If a spot on linen resists acids it should be moistened with water and held over the smoke of a sulphur match, then well rinsed.

Stains left by machine oil and grease spots can be removed by rubbing the spots with a cloth wet with ammonia, then washing with soap and cold water.

To fasten rugs securely make at proper distances on the wrong side small thread loops reaching just to the edge of the rug. There are slender, flat-headed tacks that will not injure the finest carpet, and are sufficiently strong with the loops to hold rugs in place. The tacks are not to be driven their full length, and readily removed when a change of position is required. The rugs can at any time be lifted and shaken, says the National Stockman.

A large druggist can be attached to a floor in a similar manner, using small rings in place of loops. Saw them on the wrong side near the edge at such a distance that when laid rings and tacks will be invisible.

In the house furnishing departments of city stores hollow glass rolling pins are sold, to be filled with ice water and used in making pastry. We may not be able to command glass rolling pins, but we have something which will do equally good work; a large, old-fashioned, long-necked bottle.

The idea suggested itself to me when I was rolling pie crust, shortened with suet, for mince and pumpkin pies. Suet hardens very quickly but can be used for anything that is eaten warm. In this case the bottle can be filled with hot water and worked like a charm. In the absence of ice water in summer

OUR HOMES.

THE PRICE WE PAY.

BY MARGARET E. SANOSTER.

Freedom ever was dearly bought,
By gold and silver and lives of men;
In travail of soul her gifts are sought,
In perilous marches by sword and pen,
By the desolate reaches of lonely years,
By the slow, salt droppings of widow's tears.

Ever for freedom the price is great,
And paid must be the utmost cost,
Who serves at her altar, serves the state,
With heart and hand and soul and foot,
And all she needs, to make men free
From men-bond-slaves for liberty.

Yet who would hold his dearest back,
And who would count his loss but gain,
When conquering, white on her inward track,
The light of heaven comes to break the chain,
To make earth's darkness, to light earth's gloom,
To make earth's desert places bloom.

In cold and nakedness and thirst,
In heat and fever and wounds and strife,
We bid her freedom to her worth,
For freedom is heaven, freedom is life,
Whatever the price, that price will pay,
And God be thanked for the dawn of day.

—The Interior.

ANTHONY BLIGHT.

There was a bench—it fell down,
Through being rotted away, last year—
That I frequented so long as it would
Sustain me, especially on the days
In spring, when the wind was in the east,
Behind rose a wood; in front the ground
Fell away as a grassy slope to the road.
It commanded an incomparably lovely
View of a winding valley between rolling
Wooded hills; and in the foreground
Was the old church, with its gray tower
And pinnacles, and Scotch firs, a century
And a half old, clustered in the church-
yard.

The lapping of the woods cut off the
Cold winds from north and east. And not
I alone loved this nook. The bees,
The butterflies, the busy ants—all were
Attracted to it, and came there when de-
barred from exercising themselves else-
where.

On a day in early spring, when the
strawberry flowers were in full blaze,
and the gorse bushes about my seat ex-
haled their spicy sweetness in the sun,
I sat on my bench reading a book. It
was in Spanish, and not being a master
in that tongue, I had my dictionary on
the bench beside me; and every now
and then, when I came upon a particu-
larly hard word, or became entangled in
a specially obscure passage, I had re-
course to my dictionary. Now, I had
been struggling at a sentence for some
while, and this prevented me from ob-
serving particularly a man who was in
the road. But, presently, when I had
finally struck light on the Spanish
darkness, I put my book down on my
knees with a sigh of relief, and looked
into the road.

Now I noticed the man, and observed
his movements. He was standing look-
ing at a corner of the churchyard where
were no graves. It was a portion that
had been newly taken in, some fifteen
years ago—only a few square feet; but,
as it was unconsecrated, or supposed to
be so, the people did not like to be buried
in it—nor, to be more exact, to have
their relatives laid in it.

There had, in fact, been a cottage on
that spot which had fallen into ruins,
and had been pulled down. Obviously
it had encroached on the churchyard,
and had no right to be where it was; so
the inclosing wall of the graveyard was
carried round this site. But, so far, no
dead occupied it.

The man, after studying this spot,
went up the church path; and I ob-
served him groping among the grave-
stones, reading several inscriptions.

This went on for some time. He
appeared to be working for some particu-
lar grave and unable to find it. He
was quite a stranger; and I laid aside
my book and descended from my nook,
passed into the highway and ascended
the steps into the churchyard.

The man was well dressed. He
seemed not what we should call a gentle-
man, but a man above the lowest class,
with a bronzed face, moustache and
whiskers grizzled; and he seemed well
built and broad-shouldered.

I approached him, when he noticed
me and touched his hat.

"I beg your pardon," said I. "Are
you in quest of a particular grave? If
so, may I assist you?"

"No," he answered, "thank you, sir.
None especially, for they all interest me."

"There are no very remarkable in-
scriptions," I said, "nor any tombstones
of any great antiquity."

"Oh, I don't make no odds of the
very old ones," said he, "so long as
they be about thirty years ago, and so
on, to read."

Seeing me look surprised and per-
plexed, he added, in explanation: "You
see, sir, I was born and bred in this
place, and I have been away from it
thirty years, so I wanted to see who
was living."

"Oh, I have not been here so long—
only fourteen; so I fear I cannot help
you as much as I should wish."

"There was a cottage down yonder,"
said he, with an indication toward the
newly inclosed portion. "The Good-
mans lived in it."

"Ah, but that has been ruined and
pulled down. I heard they had scarlet
fever, and it swept them off. After
that it was thought best to take the
house down."

"Sweep off! They were fair children;
wonderful fresh faces, and light hair,
thick and fine as flax silk. He spoke
more to himself than to me. "So—
sweep off!" after a pause. "Have they
a tombstone?"

"No, I do not think so. It was before
my time; and they were very poor folk
—the man only a laborer in Kerslake
farm. And I really believe they had
no relatives in the place—at all events,
none who could afford a tombstone."

"Sweep away!" I mused the stranger.
"Ah, time makes changes."

"Not many in this village. Except
for the cottage being gone, little has
changed, I fancy."

"The trees have grown that I left as
plantations no higher than my knee;
and when I saw her well on in the
middle, out I jumped and went on the
milk, and then was frightened lest she
should go over. She cried out and en-
treated, but I took a delight in teasing
her, and I went on making the plank
away, and then, all at once, over she
went into the river, and the water
flowed away milky white. I laughed,
but I was no laughing matter. I soon
found that she had been hurt—some-
thing wrong in her ankle. The river
was not deep, but full of rock and
stone, and that was how she became
lame."

Tony Blight paused a moment and
he drew out his kerchief and wiped his
face.

"I did not know her. Sam was a
curly-headed boy. Oh, he had such a
head of curls! So he is gone too?"

"Yes. There is an old man here—
Jonas Dick."

"Old Quack, Quack! Of course, I
remember him. Let us go there. I
shall love to talk over old times."

"Poor fellow! He has lost his wife
and has become childish."

Tony Blight heaved a sigh.

"It seems as if no one remains. Yet
I love the place. I love every hedge
and every old tree. I don't care for the
new plantations; and I love the hills,
and the smell of the furze, and the caw-
ing of the rooks—all that. But there
does not seem to be anyone left I know.
All gone—all changed; all the old life
ebbed away, and a new life flowed in,
of which I know nothing. There they
are—old Quack, Quack gone silly; Sam
broke his back; the Misses Warner given
up their lollipops; and gone to kingdom
come; Brock no more at the public
house; and the Goodmans swept away—"

Then I said: "When I spoke of the
Goodmans being swept away I did not
mean that all were gone. I was, per-
haps, too inclusive in what I said.
There is still Cissy, the lame one."

Suddenly a flash of fire came into the
stranger's face, and a glitter in his eye.
He had been looking him straight in the
face as I spoke, for we were standing
on the hill, about the spot, where had
been but no longer, Dick's arm-
chair. Blight turned his head sharply
and said nothing for a moment.

Then, in an altered tone, he said:
"Yes; Cissy Goodman, the lame one.
Where is she?"

"Here, in the village, at a cottage
near the old slate quarry. She does
needlework, and we employ her a good
deal."

"She is still Cissy Goodman?"

"Yes."

"I suppose her lameness stood in the
way of her getting married?"

"I suppose so. But it really is not
very much."

"Still she is lame."

"Oh, yes, she is lame."

"Did you ever hear her tell how she
got lame?"

"No. I know it was through a fall—
nothing further. Come along with me.
She can tell you better than I all about
the old people."

"No," said he shortly. "I don't
think I'll go. She mightn't like to see
me."

"Of course she would. It will be a
pleasure to her."

"You don't know all."

"I cannot see any reason against
your exchanging a word with her."

"She is a middle-aged woman. She
has a wonderfully clear white and rosy
complexion."

"All the Goodmans had that."

"And fair abundant hair."

"She always had that."

"So that even if there be gray in it,
it does not show—so light is her hair."

He pulled off a bit of a twig from a
branch and bit it.

"Is she very poor?"

"She has to work for her livelihood.
She can keep a house over her head. Of
course, she cannot go about after work
—not to the farms—because of her
lameness."

"I remember the cottage," said
Blight. "I think I'll go and look at
the outside of it; but I'll not go in, nor
see her. I suppose her lameness does
stand in the way of her work."

"It does, naturally. The farmers like
to have a needlewoman at their houses,
to put all their things to rights, and do
not care to send them to a cottage."

"And she is sometimes without work?"

"I think so."

He walked on at my side in silence.

Presently we came in sight of the
cottage. It was of stone, whitewashed, and
with a thatched roof, of one story high.
Blight stood still.

"I will go no further," said he. "She
mightn't like to see me. I suppose you
wouldn't mind if I was to ask you to
let Cissy have a trifle every week—say
five shillings, regular paid. I'll give
you a quarter in advance, or half a year
or a year if you wish it."

I looked at him, and I saw that his
face was working.

"But, Mr. Blight," said I, "this is
very good of you. But why?"

"It is not good of me at all; it is my
duty."

"Are you a relative?"

"No," he answered, "I'm no relation
at all, but—well, I dare say it sounds
queer, and I should explain. To tell
you the plain truth, sir, it is all through
me that the little girl is lame. It was
my doing. I didn't mean no harm. I
was mischievous. You see, sir, I was
a boy of about eighteen, and she was a
young creature of eleven or twelve or
so. I can't mind exactly. Somehow I
always liked her; in a way I did ad-
mire her with her wonderful complex-
ion and hair and eyes. But for all
that I was a monkey for mischief, that
I was."

And one day I was driving
some bullocks, and I tried to make one
go up the steps and into the door of
the Goodman's cottage. That you
know, sir, was where you have took in
a new bit into the churchyard. Well,
sir, Cissy Goodman was sitting in the
doorway sewing, and she saw what I
was after, and she just put out her foot
—like this—and stopped the bullock,
tapped it on the nose, and it didn't ven-
ture to come on, and she neither got off
her seat, nor paused in her sewing. I
thought, like most girls, she'd ha-
screamed and run indoors. But no,
she wasn't frightened a bit. That put
me out. I was resolved to have my
fun for once. There's a clam over the
river, sir, I suppose, still?"

"Yes, a wooden plank with a hand-
rail."

"The handrail is new, there was
none in my time. Now I knew that
Cissy went for milk to Friesland every
day, and over this clam. So, next day,
after I had been disappointed about
frightening her with the bullock, I
waited till she was returning with the
milk from the farm, and I hid behind a
tree till she was on the plank. Well,
sir, it was a mighty spring plank;
and when I saw her well on in the
middle, out I jumped and went on the
milk, and then was frightened lest she
should go over. She cried out and en-
treated, but I took a delight in teasing
her, and I went on making the plank
away, and then, all at once, over she
went into the river, and the water
flowed away milky white. I laughed,
but I was no laughing matter. I soon
found that she had been hurt—some-
thing wrong in her ankle. The river
was not deep, but full of rock and
stone, and that was how she became
lame."

"I did not know her. Sam was a
curly-headed boy. Oh, he had such a
head of curls! So he is gone too?"

"Yes. There is an old man here—
Jonas Dick."

"Old Quack, Quack! Of course, I
remember him. Let us go there. I
shall love to talk over old times."

"Poor fellow! He has lost his wife
and has become childish."

Tony Blight heaved a sigh.

"It seems as if no one remains. Yet
I love the place. I love every hedge
and every old tree. I don't care for the
new plantations; and I love the hills,
and the smell of the furze, and the caw-
ing of the rooks—all that. But there
does not seem to be anyone left I know.
All gone—all changed; all the old life
ebbed away, and a new life flowed in,
of which I know nothing. There they
are—old Quack, Quack gone silly; Sam
broke his back; the Misses Warner given
up their lollipops; and gone to kingdom
come; Brock no more at the public
house; and the Goodmans swept away—"

Then I said: "When I spoke of the
Goodmans being swept away I did not
mean that all were gone. I was, per-
haps, too inclusive in what I said.
There is still Cissy, the lame one."

Suddenly a flash of fire came into the
stranger's face, and a glitter in his eye.
He had been looking him straight in the
face as I spoke, for we were standing
on the hill, about the spot, where had
been but no longer, Dick's arm-
chair. Blight turned his head sharply
and said nothing for a moment.

Then, in an altered tone, he said:
"Yes; Cissy Goodman, the lame one.
Where is she?"

"Here, in the village, at a cottage
near the old slate quarry. She does
needlework, and we employ her a good
deal."

"She is still Cissy Goodman?"

"Yes."

"I suppose her lameness stood in the
way of her getting married?"

"I suppose so. But it really is not
very much."

"Still she is lame."

"Oh, yes, she is lame."

"Did you ever hear her tell how she
got lame?"

"No. I know it was through a fall—
nothing further. Come along with me.
She can tell you better than I all about
the old people."

"No," said he shortly. "I don't
think I'll go. She mightn't like to see
me."

"Of course she would. It will be a
pleasure to her."

"You don't know all."

"I cannot see any reason against
your exchanging a word with her."

"She is a middle-aged woman. She
has a wonderfully clear white and rosy
complexion."

"All the Goodmans had that."

"And fair abundant hair."

"She always had that."

"So that even if there be gray in it,
it does not show—so light is her hair."

He pulled off a bit of a twig from a
branch and bit it.

"Is she very poor?"

"She has to work for her livelihood.
She can keep a house over her head. Of
course, she cannot go about after work
—not to the farms—because of her
lameness."

"I remember the cottage," said
Blight. "I think I'll go and look at
the outside of it; but I'll not go in, nor
see her. I suppose her lameness does
stand in the way of her work."

"It does, naturally. The farmers like
to have a needlewoman at their houses,
to put all their things to rights, and do
not care to send them to a cottage."

"And she is sometimes without work?"

"I think so."

He walked on at my side in silence.

Presently we came in sight of the
cottage. It was of stone, whitewashed, and
with a thatched roof, of one story high.
Blight stood still.

"I will go no further," said he. "She
mightn't like to see me. I suppose you
wouldn't mind if I was to ask you to
let Cissy have a trifle every week—say
five shillings, regular paid. I'll give
you a quarter in advance, or half a year
or a year if you wish it."

I looked at him, and I saw that his
face was working.

"But, Mr. Blight," said I, "this is
very good of you. But why?"

"It is not good of me at all; it is my
duty."

"Are you a relative?"

"No," he answered, "I'm no relation
at all, but—well, I dare say it sounds
queer, and I should explain. To tell
you the plain truth, sir, it is all through
me that the little girl is lame. It was
my doing. I didn't mean no harm. I
was mischievous. You see, sir, I was
a boy of about eighteen, and she was a
young creature of eleven or twelve or
so. I can't mind exactly. Somehow I
always liked her; in a way I did ad-
mire her with her wonderful complex-
ion and hair and eyes. But for all
that I was a monkey for mischief, that
I was."

And one day I was driving
some bullocks, and I tried to make one
go up the steps and into the door of
the Goodman's cottage. That you
know, sir, was where you have took in
a new bit into the churchyard. Well,
sir, Cissy Goodman was sitting in the
doorway sewing, and she saw what I
was after, and she just put out her foot
—like this—and stopped the bullock,
tapped it on the nose, and it didn't ven-
ture to come on, and she neither got off
her seat, nor paused in her sewing. I
thought, like most girls, she'd ha-
screamed and run indoors. But no,
she wasn't frightened a bit. That put
me out. I was resolved to have my
fun for once. There's a clam over the
river, sir, I suppose, still?"

"Yes, a wooden plank with a hand-
rail."

"The handrail is new, there was
none in my time. Now I knew that
Cissy went for milk to Friesland every
day, and over this clam. So, next day,
after I had been disappointed about
frightening her with the bullock, I
waited till she was returning with the
milk from the farm, and I hid behind a
tree till she was on the plank. Well,
sir, it was a mighty spring plank;
and when I saw her well on in the
middle, out I jumped and went on the
milk, and then was frightened lest she
should go over. She cried out and en-
treated, but I took a delight in teasing
her, and I went on making the plank
away, and then, all at once, over she
went into the river, and the water
flowed away milky white. I laughed,
but I was no laughing matter. I soon
found that she had been hurt—some-
thing wrong in her ankle. The river
was not deep, but full of rock and
stone, and that was how she became
lame."

"I did not know her. Sam was a
curly-headed boy. Oh, he had such a
head of curls! So he is gone too?"

"Yes. There is an old man here—
Jonas Dick."

"Old Quack, Quack! Of course, I
remember him. Let us go there. I
shall love to talk over old times."

"Poor fellow! He has lost his wife
and has become childish."

Tony Blight heaved a sigh.

"It seems as if no one remains. Yet
I love the place. I love every hedge
and every old tree. I don't care for the
new plantations; and I love the hills,
and the smell of the furze, and the caw-
ing of the rooks—all that. But there
does not seem to be anyone left I know.
All gone—all changed; all the old life
ebbed away, and a new life flowed in,
of which I know nothing. There they
are—old Quack, Quack gone silly; Sam
broke his back; the Misses Warner given
up their lollipops; and gone to kingdom
come; Brock no more at the public
house; and the Goodmans swept away—"

Then I said: "When I spoke of the
Goodmans being swept away I did not
mean that all were gone. I was, per-
haps, too inclusive in what I said.
There is still Cissy, the lame one."

Suddenly a flash of fire came into the
stranger's face, and a glitter in his eye.
He had been looking him straight in the
face as I spoke, for we were standing
on the hill, about the spot, where had
been but no longer, Dick's arm-
chair. Blight turned his head sharply
and said nothing for a moment.

Then, in an altered tone, he said:
"Yes; Cissy Goodman, the lame one.
Where is she?"

"Here, in the village, at a cottage
near the old slate quarry. She does
needlework, and we employ her a good
deal."

"She is still Cissy Goodman?"

"Yes."

"I suppose her lameness stood in the
way of her getting married?"

"I suppose so. But it really is not
very much."

"Still she is lame."

"Oh, yes, she is lame."

"Did you ever hear her tell how she
got lame?"

"No. I know it was through a fall—
nothing further. Come along with me.
She can tell you better than I all about
the old people."

"No," said he shortly. "I don't
think I'll go. She mightn't like to see
me."

"Of course she would. It will be a
pleasure to her."

"You don't know all."

"I cannot see any reason against
your exchanging a word with her."

"She is a middle-aged woman. She
has a wonderfully clear white and rosy
complexion."

"All the Goodmans had that."

"And fair abundant hair."

"She always had that."

"So that even if there be gray in it,
it does not show—so light is her hair."

He pulled off a bit of a twig from a
branch and bit it.

"Is she very poor?"

"She has to work for her livelihood.
She can keep a house over her head. Of
course, she cannot go about after work
—not to the farms—because of her
lameness."

"I remember the cottage," said
Blight. "I think I'll go and look at
the outside of it; but I'll not go in, nor
see her. I suppose her lameness does
stand in the way of her work."

"It does, naturally. The farmers like
to have a needlewoman at their houses,
to put all their things to rights, and do
not care to send them to a cottage."

"And she is sometimes without work?"

"I think so."

He walked on at my side in silence.

Presently we came in sight of the
cottage. It was of stone, whitewashed, and
with a thatched roof, of one story high.
Blight stood still.

"I will go no further," said he. "She
mightn't like to see me. I suppose you
wouldn't mind if I was to ask you to
let Cissy have a trifle every week—say
five shillings, regular paid. I'll give
you a quarter in advance, or half a year
or a year if you wish it."

I looked at him, and I saw that his
face was working.

"But, Mr. Blight," said I, "this is
very good of you. But why?"

"It is not good of me at all; it is my
duty."

"Are you a relative?"

"

